



## Peach and Parma Ham Salad



Serves  
2



Prep  
10 minutes



This stunning salad is simplicity itself to make – a perfect supper for two.

**Cooks Tips:**

If you're not keen on rocket, use young spinach leaves or mixed salad leaves instead.

For a more substantial salad, slice a ball of mozzarella cheese and arrange on top. Serve with ciabatta to keep the Italian theme going!

For speed, use ready-prepared Parmesan cheese shavings.

	Calories	Sugars	Fat	Saturated Fat	Salt
257g	345	12g	21g	8g	3.2g
RI%	17%	13%	30%	40%	53%

### Ingredients

- 1 x 410g can Princes Peach Slices with Juice
- 80g bag rocket
- 6 slices Parma ham
- 1tbsp olive oil
- 1tbsp cider vinegar or white wine vinegar
- 1tsp wholegrain or Dijon mustard
- Salt and freshly ground black pepper
- 50g Parmesan cheese shavings
- Basil leaves, to garnish

### Method

1. Drain the can of peaches.
2. Share the rocket between 2 serving plates and arrange the Parma ham and peaches on top.
3. Make the dressing by mixing together the olive oil, vinegar and mustard. Season to taste with salt and pepper.
4. Scatter the Parmesan cheese shavings and basil leaves over the salad. Serve, sprinkled with the dressing.

