

Prosciutto and Melon Salad

By Ali Slagle

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Bryan Gardner for The New York Times. Food Stylist: Greg Lofts.

Total Time 15 minutes

Prep Time 10 minutes

Cook Time 5 minutes

Rating ★★★★★ (836)

On a hot, sticky summer day, this colorful, no-cook salad of prosciutto, melon, mozzarella and arugula belongs at the center of your table. Eating salty prosciutto with sweet melon is so classic, the combination of cured meats and fruit dates back to ancient Rome. Wrapping slivers of melon in prosciutto is still a go-to antipasto throughout Italy, but this rendition adds peppery arugula and creamy mozzarella to make it more of a salad. Make it a meal alongside [braised beans](#) and focaccia, or whatever's coming off the grill.

INGREDIENTS

Yield: 4 servings

½ lemon

3 cups bite-size pieces of cantaloupe, honeydew and/or another melon (about ½ small melon)

5 ounces arugula

15 small basil leaves

Kosher salt and black pepper

2 tablespoons extra-virgin olive oil,

PREPARATION

Step 1

Finely grate the zest of the lemon half over the melon pieces.

Step 2

Place the arugula and basil in a large bowl or on a large platter. Season with salt and pepper, then drizzle with 1 tablespoon oil. Squeeze the lemon over. Toss gently with your hands until coated. Place the melon, mozzarella and prosciutto on top. Season with salt and pepper and drizzle with the remaining 1 tablespoon oil. Taste. If the salad is too sharp, add another drop of oil. If the salad is dull, add a sprinkle of salt. Serve right away.

plus more for drizzling

4 ounces small mozzarella balls,
halved and at room temperature (or
use fresh mozzarella torn into bite-
size pieces)

8 slices prosciutto (3 ounces), cut
in half