

## THE WAY THE COOKIE CRUMBLES



### **Arugula Salad with Prosciutto, Figs, Walnuts, and Parmesan** (from Cook's Illustrated)

4-6 servings

4 tablespoons extra-virgin olive oil  
2 ounces thinly sliced prosciutto, cut into ¼-inch-wide ribbons  
1 tablespoon raspberry jam or honey  
3 tablespoons balsamic vinegar  
½ cup dried figs, stems removed, fruit chopped into ¼-inch pieces  
1 small shallot, very finely minced (about 1 tablespoon)  
Table salt and ground black pepper  
5 ounces lightly packed stemmed arugula (about 8 cups)  
½ cup toasted, chopped walnuts  
2 ounces Parmesan cheese, shaved into thin strips with vegetable peeler

1. Heat 1 tablespoon oil in 10-inch nonstick skillet over medium heat; add prosciutto and fry until crisp, stirring frequently, about 7 minutes. Using slotted spoon, transfer to paper-towel-lined plate and set aside to cool.
2. Whisk jam and vinegar in medium microwave-safe bowl; stir in figs. Cover with plastic wrap, cut several steam vents in plastic, and microwave on high until figs are plump, 30 seconds to 1 minute. Whisk in remaining 3 tablespoons oil, shallot, ¼ teaspoon salt, and ⅛ teaspoon pepper; toss to combine. Let cool to room temperature.
3. Toss arugula and vinaigrette in large bowl; adjust seasonings with salt and pepper. Divide salad among individual plates; top each with portion of prosciutto, walnuts, and Parmesan. Serve immediately.