



PANCETTA & ARUGULA SALAD

GRANDE[®]
CHEESE COMPANY

Did you know that menuing of Arugula Salad with Pancetta has grown +224.7% over the past 4 years. Freshen up your menu by offering this simple yet delicious salad that your health-conscious consumers will be sure to crave.*
**Datassential Menu Trends, 2019*

INGREDIENTS:

Pancetta & Arugula Salad:

- 4 oz. Arugula, fresh
- 2 oz. Pancetta, cubed and rendered
- 6 Grande Ciliegine Fresh Mozzarella, halved
- 6 Grape tomatoes, halved
- 2 oz. Extra virgin olive oil
- 1/2 oz. Balsamic vinegar

YIELD:

One salad

TIPS:

- * Substitute Grande Ciliegine with any other format of Grande Fresh Mozzarella.
- * If serving for dine-in, toss the Arugula with extra virgin olive oil and balsamic vinegar in a bowl and serve on a plate or salad bowl.

DIRECTIONS:

Pancetta & Arugula Salad:

1. Cube the 2 oz. pancetta into 1/8 inch pieces and render in a sauté pan until crispy.
2. Cut 6 Grande Ciliegine Fresh Mozzarella and 6 grape tomatoes into halves.
3. Place 4 oz. Arugula into salad container and garnish with Grande Ciliegine Fresh Mozzarella, grape tomatoes, and 2 oz. crispy pancetta.
4. Pour 1/2 oz. balsamic vinegar and 1 oz. extra virgin olive oil into a salad dressing container.

