

Shaved Turnip Salad With Arugula and Prosciutto

By Melissa Clark | **YIELD 4 servings** | **TIME 10 minutes**

INGREDIENTS

4 teaspoons red wine vinegar
¼ teaspoon fine sea salt
2 teaspoons honey
¼ cup extra virgin olive oil
Pepper
4 small turnips, about 5 ounces, peeled
8 cups arugula, wild if possible
4 ounces thinly sliced prosciutto, torn into bite-size pieces

PREPARATION

Step 1

In a small bowl, whisk the vinegar and salt until the salt dissolves. Whisk in the honey, oil and pepper.

Step 2

Using a mandoline or sharp knife, slice the turnips into paper-thin rounds. In a large bowl, combine turnips, arugula and prosciutto. Toss with the dressing. Taste and adjust seasonings if necessary.

PRIVATE NOTES

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