



1 QUICK RECIPE:

Winter Greens Salad with

Chocolate Balsamic Dressing

6 Slices Prosciutto
1 Box Baby Spinach, Baby Kale or other hardy greens
1 Cup Mozzarella Balls or Pearls, (if balls chopped in half)
6 Clementines or Mandarins
2 OZ Dark Chocolate (at least 70%)
¼ Cup Balsamic Vinegar
¼ Cup Extra Virgin Olive Oil
2 Tsp Honey
Sea Salt and Freshly Ground Pepper
¼ Cup Chopped Roasted Salted Shelled Pistachios

Step One Roast the prosciutto by placing it flat on a sheet pan, slide it into a preheated 400F oven. Cook for 3 minutes, then flip and cook for three more. Remove from the oven, set aside, crumble when cool.

Step Two Divide the greens onto 6 plates and layer the prosciutto, cheese and clementine segments on the salads.

Step Three Melt the chocolate and whisk it together with the balsamic, oil and honey. Drizzle over the salad and garnish with chopped pistachios.



2 KITCHEN SCOOP

Some lettuces earn the name *winter greens* because they're bred to thrive when the days are short and the air turns cold. Cold weather actually improves their flavor, prompting the plants to convert starches into sugars, which can make winter greens taste sweeter and more complex.

3 CLEVER

Try your chocolate balsamic dressing as an appetizer, too. Drizzle it over a ball of fresh mozzarella or burrata, finish with a pinch of flaky salt, and serve with crackers or crunchy bread slices. It's an easy, unexpected bite that feels a little fancy with almost no effort.

4 CHEERS!

Cleto Chiarli
Lambrusco di Sorbara
Italy

About \$18

For this flavorful and unusual salad, you'll want a wine pairing that can handle sweetness, acidity, and a touch of bitterness without getting lost. A dry Lambrusco is a good choice. Its bright acidity, gentle tannins, and subtle dark-fruit notes echo the chocolate element while refreshing the palate after each bite. The slight fizz is a bonus—it lifts the richness of the dressing and keeps the pairing lively.