

## NETTLE-INFUSED CHEDDAR & PARMA HAM SALAD

**Servings:** 2

**Prep Time:** 5min

**Cook Time:** 0



### Ingredients

- 150g asparagus
- Salt and pepper
- 80g baby spinach leaves, washed
- 180g Kasselshoop White Cheddar with Nettle and Onion Marmalade
- 70g Parma ham
- 1 avocado, peeled and sliced
- 50g almonds, roughly chopped
- Olive oil, to dress
- Balsamic glaze, to dress

### Directions

1. Blanch asparagus in boiling water for 1 minute and then refresh in ice-cold water.
2. Season with salt and pepper and divide between two plates.
3. Scatter each plate with the baby spinach leaves.
4. Slice the cheese and add it to the salad together with the onion marmalade (included in the pack), Parma ham and avocado.
5. Scatter salad with chopped almonds and drizzle lightly with a little olive oil and balsamic glaze just before serving