

## Meg & Peg's Charcuterie Board



Servings:

**8-10**

Prep Time:

**15-20 minutes**

### Ingredients

- 1 container **Dave's Tomato, Basil & Mozzarella Salad**
- ¼ lb **Caramelized Walnuts**
- 1 **Mango**, sliced
- ½ **Cantaloupe**, cubed
- ¼-½ lb **Prosciutto**
- ½ **Honeydew Melon**, cubed
- 1 **Blueberry Goat Cheese Log**
- 8 oz **Feta Cheese**, cubed
- 1 container **Dave's Fresh Cut Watermelon**
- 10 oz **Dry Mild Salame**, sliced
- 4 oz **Sliced Pepperoni**
- 7 oz **Aged Cheddar**, sliced
- ¼ cup **Lightly Salted Almonds**
- 1 package **Assorted Crackers**

### Method of Preparation

#### Step 1

Prep and cut the fruit and cheeses.

Wrap the prosciutto around cantaloupe pieces. Skewer the watermelon and feta and garnish with fresh chopped mint.

#### Step 2

Start building the board:

Dave's Tomato, Basil & Mozzarella Salad

Watermelon & Feta Skewers

Prosciutto wrapped Cantaloupe

#### Step 3

Continue with:

Blueberry Goat Cheese

Slices of Salame

Aged Cheddar & Pepperoni

#### Step 4

Finish filling the board with:

Honeydew Melon

Mango Slices

Caramelized Walnuts & Assorted Crackers

**Step 5**

Garnish with almonds and assorted berries!

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