



## Summer roasted ham & pineapple salad

### The salad

1. Wash the baby spinach, the cherry tomatoes and peel the pineapple
2. Cut the ham into narrow strips, halve the tomatoes and cut the pineapple into rings
3. Roast the pineapple rings in the oven or in a pan until they are lightly toasted, roast the ham in a pan
4. Mix all ingredients in a serving dish or bowl

### The pineapple

The sauce is spectacular. It is a buttery brown sugar cinnamon glaze. When the pineapple cooks on the grill, the sauce caramelizes and becomes absolutely incredible on top of these! The pineapple stays juicy and grills to perfection. You will be amazed with your first bite!

1. Making the caramelized glaze: Lay the pineapple spears on a pan. Sprinkle lightly with cinnamon. Whisk together the butter, brown sugar and cinnamon. (If it seems thick, I always put it in the microwave for a few seconds so that it can easily pour on top of the pineapple.)
2. With a brush: Spread on top of the pineapple.
3. Grilling pineapple: Grill for about 7-10 minutes or until it is starting to turn golden brown. I always like to brush the excess sauce from the pan back on top of the pineapple before serving. Sprinkle some cinnamon overtop.

### The dressing

Mix all ingredients in an extra jar, shake well, and drizzle over the salad, mix everything thoroughly.

Enjoy this simple and sophisticated salad as a summertime treat or for Thanksgiving!

*Bon appetit*

**Servings** 2  
**Prep Time** 7 min  
**Cook Time** 15 min

### Ingredients

- 150g baby spinach
- 1 fresh pineapple or 1 can
- 4 tbsp butter
- 4 tbsp brown sugar
- 1/2 tbsp cinnamon
- 150g baby spinach
- 10-15 cherry tomatoes
- 2-4 pieces of favourite ham
- 1 tbsp cider vinegar
- 2 tbsp olive oil
- 2 tbsp pineapple juice
- salt & pepper