

Prosciutto Wrapped Green Beans



Ingredients:

- 1 share green beans, washed and trimmed
- 3 ounces prosciutto
- 4 sundried tomatoes in olive oil, sliced
- 3 ounces mushrooms
- Balsamic reduction drizzle
- 2 tbs olive oil
- 1 tbs umami
- 1 tsp Aleppo pepper

Method: Steam green beans for 1-2 minutes or until just green, crisp and tender. Remove from hot water and shock in ice bath. In pan, add olive oil, Aleppo pepper, umami and mushrooms and sauté until mushrooms have given off liquid and are tender. Remove from heat and let cool. Preheat broiler. Lay out prosciutto on a work surface. In each slice, add 7 green beans, a few slices of sundried tomato, and a tbs mushrooms. Wrap with the prosciutto and place on lined baking sheet. Once sheet is full, place under broiler until crispy. Turn and allow all sides to crisp, careful not to burn. Whole process will take only a few minutes. Serve with a drizzle of balsamic reduction.