

Prosciutto-Wrapped Greens

Serves eight.

3 tablespoons extra-virgin olive oil

2 teaspoons red-wine vinegar

2 teaspoons fresh lemon juice

½ teaspoon Dijon mustard

¼ pound mesclun or arugula, washed and spun dry

Kosher salt and freshly ground black pepper

2 tablespoons freshly grated Parmigiano-Reggiano cheese

12 thin slices prosciutto

This little bite, with its contrasting flavors and textures (smooth, salty prosciutto versus crisp, peppery greens) will surely stimulate your appetite. If the prosciutto is very long, cut each piece in half crosswise first.

In a small bowl, whisk the olive oil, vinegar, lemon juice, and mustard. Put the mesclun or arugula in a medium bowl and season with a generous pinch of salt and pepper. Add the Parmigiano to the greens and gently toss with just enough of the vinaigrette to coat the greens lightly. Taste for salt and pepper.

Set a slice of prosciutto on a work surface and put a small handful of greens at the narrow end of the meat. Squeeze the greens together and roll the prosciutto into a tight log. Cut the log into 2-inch pieces on the diagonal (two or three pieces, depending on the width of the prosciutto). Repeat with the remaining prosciutto and greens and serve. —*Tasha DeSerio*

