

Prosciutto-Wrapped Greens

Category: Appetizer

Servings: 4

Rating: 10

Source: Fine Cooking

Description:

Ingredients:

garlic	one whole clove
baguette	12 fairly thin slices
prosciutto	12 slices
parmesan cheese	2 tablespoons, freshly grated
pepper	a few grinds
salt	very little, if any
arugula	2 cups or so, washed and dried
dijon mustard	1/2 teaspoon
lemon juice	2 teaspoons
red wine vinegar	2 teaspoons
olive oil	3 tablespoons, extra-virgin

Instructions:

Whisk together the olive oil, vinegar, lemon juice, and mustard. Drizzle the dressing on the greens, season with salt and pepper, and mix to blend.

Toast the bread slices to a light brown on both sides. Rub garlic on each slice and then brush a small amount of olive oil on top of that.

On each slice of prosciutto, set a small pile of salad, sprinkle on a generous amount of parmesan, and roll into logs. Give them a final grind of pepper, place on a baguette slice, and serve.