

Prosciutto Salad Rolls

Category: Salad

Servings: 4

Rating: 10

Source: Diane Campbell, based on a BCLS recipe

Description:

Ingredients:

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| lgreen beans | 2 ounces |
| lsalad greens | 2 cups |
| lprosciutto | 8 slices |
| lpine nuts | 1/4 cup, roasted |
| lemon juice | 2 tablespoons |
| ldijon mustard | 1 teaspoon |
| lgarlic | 2 cloves, puréed |
| lpepper | to taste |
| lsherry | 2 tablespoons |
| lsugar | 1 teaspoon |
| lolive oil | 2 tablespoons |
| lparmesan cheese | 3 tablespoons, or so |

Instructions:

Trim the green beans and cut them in the French style. Blanch briefly in boiling water until softened, but bright green and still crisp. Plunge into ice water to stop the cooking, drain, and pat dry. Rinse and spin-dry the salad greens. Toast the pine nuts in the oven for a few minutes to give them a light brown colour.

Lay out the prosciutto slices in a single layer. Place a couple of green beans on each slice and top each with about 1/8 cup of salad greens and 1/2 tablespoon of pine nuts. Gently roll up each prosciutto slice, tucking the contents in tightly while leaving the greens and beans exposed on each end. Place seam-side down on individual serving plates.

Combine the dressing ingredients in a bowl and whisk in the olive oil to blend. Drizzle over the top of the rolls and then sprinkle each roll with 1 teaspoon of parmesan cheese and freshly grated black pepper.

Serve immediately.