

# MealThymes

## Personal Chef Service



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## Prosciutto Wrapped Baby Greens

**This recipe was developed originally for a demo at a local farmers' market and was recently devoured at a client event. It's salad...ona slick!**

### Ingredients

½ lb mixed baby greens, such as dark lettuces, spinach, arugula, etc.  
½ lb Prosciutto  
4 oz Chevre cheese  
1 ½ Tbsp good, local honey\*  
1 ½ Tbsp Sherry Vinegar  
2 tsp Dijon mustard  
Pinch kosher salt  
½ tsp dry Italian herb seasoning  
Extra Virgin Olive Oil as needed and to taste

### Method

Wash and dry baby greens.

In a medium metal bowl, whisk together honey, Sherry vinegar, Dijon mustard, salt and dried herbs. Whisk until well blended. Continue whisking continuously while SLOWLY drizzling in olive oil. After you have added about ¼ cup of oil, taste dressing and adjust for desired flavor by adding more oil or more vinegar. Toss dressing with greens, making sure to coat all leaves.

Lay a single slice of Prosciutto on a clean cutting board. Add a small amount of Chevre about 1/3 way up the Prosciutto slice. Fold a small amount of greens into a square or round bunch and place on the cheese. Wrap Prosciutto around greens, tucking in sides if possible. Secure with a toothpick. Repeat until all greens and Prosciutto have been used. Serve on a platter.

Servings: About 6 - 8

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