

Roasted Prosciutto-Wrapped Pears | bites out of life

Creates 5 bundles

- 1 large Bosc pear
- 8 pieces prosciutto, thinly sliced
- balsamic vinegar for drizzling (optional)

1) Core and slice the pear into 15 thin slivers. I quartered the pear and then cut each quarter into four slices, with only three for the last quarter.



2) Slice the broad slices of prosciutto in half lengthwise, so that you end up with 16 long, thin slices. Take 3-4 strips and lay them on top of each other, then place three slices of pear on top. Fold the ends of the prosciutto over the pears to form a bundle and twist the ends to form little bows.

3) Arrange the pears in a baking dish and roast for 10-15 minutes at 450°F, until the prosciutto is crispy and the pears are slightly browned. Drizzle with balsamic vinegar if desired. You can also arrange the pear bundles on a bed of arugula to form an easy, elegant salad.

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