

Prosciutto with Pears and Arugula

Recipe courtesy Rachael Ray, 2008



Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	--	Easy	8 servings
Cook Time:	--		



Ingredients

- 1 bundle arugula leaves
- 1 ripe bosc pear
- 1 lemon
- 1 tablespoon fresh thyme leaves, finely chopped
- Extra-virgin olive oil, for drizzling
- Salt and freshly ground black pepper
- 8 slices prosciutto di Parma

Directions

Place arugula in bowl. Quarter the pear lengthwise and remove the core. Cut into quarters and then in half again. Dress the pear with the juice of 1/2 lemon, thyme leaves, olive oil, salt and pepper. Place a few leaves of dressed greens on each slice of prosciutto with a slice of pear and roll up into a tight bundle. Cut each bundle in half, to make 16 pieces.



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