

A close-up photograph of several bell peppers wrapped in prosciutto, arranged on a white rectangular tray. The peppers are cut into strips and are in various stages of being wrapped. The prosciutto is sliced and wrapped around the peppers, with some pieces already fully wrapped and others partially wrapped. The tray is set on a blue textured surface. A white banner with red text is overlaid in the center of the image.

PROSCIUTTO WRAPPED BELL PEPPERS

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Prep time: 20 Minutes

Cook time: N/A

Servings: 4-6 People

INGREDIENTS:

1 red Bell Pepper, seeded

1 yellow Bell Pepper, seeded

1 orange Bell Pepper, seeded

½ cup olive oil

1 tbsp. fresh oregano, finely diced

1 tbsp. fresh basil, finely diced

250 grams of smoked/sliced prosciutto (14-16 slices)

Salt & pepper to taste

DIRECTIONS:

Slice Bell Peppers into 3 1/2 - 4 inch long strips.

With all sliced Bell Peppers together in a bowl, add olive oil, fresh herbs, and mix together

Lay a piece of prosciutto down, place one slice of each colored Bell Pepper at one edge. Roll prosciutto around the Bell Pepper slices.

Season with salt and pepper.

CHEF'S TIP:

This appetizer can be served cold or after baking at 375 degrees for 3-5 minutes. This will only soften the peppers slightly, while adding a little crispiness to the prosciutto.