

A photograph of several mini sweet peppers wrapped in prosciutto, arranged on a dark grey slate surface. The peppers are in various colors, including red, orange, and yellow. Some are whole, while others are cut into halves. The prosciutto is wrapped around the peppers, and the entire dish is garnished with fresh green herbs. In the background, there are more whole peppers and some cut pieces. The lighting is bright and natural, highlighting the textures of the prosciutto and the vibrant colors of the peppers. A white text box with red borders is centered over the image, containing the title.

PROSCIUTTO WRAPPED
MINI SWEET PEPPERS

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Prep time: 5 Minutes
Cook time: 10-15 Minutes
Servings: 5 People

INGREDIENTS:

10 NatureFresh™ Mini Sweet Peppers
10 prosciutto slices
2 tbsp thyme

CHEF'S TIP:

If you're making these in the summer, throw them on the top rock of your barbecue! Cook on medium heat for 10-15 minutes and enjoy this appetizer with a grilled twist!

DIRECTIONS:

Wash all vegetables before cooking.

Take one slice of prosciutto and roll tight around one Mini Sweet Pepper. Repeat with every slice of prosciutto and Pepper.

Finely chop thyme.

Preheat oven to 350 degrees.

Roll wrapped Peppers in thyme.

Line baking sheet with parchment paper. Place wrapped Peppers on baking sheet.

Put wrapped Peppers in oven. Cook for 10-15 minutes. Prosciutto should crisp up and Peppers should get a toasted color.

Let cool for 5 minutes. Serve and enjoy!