

Prosciutto SHISHITO PEPPERS

Impress your guests with Prosciutto-Wrapped Shishito Peppers! This is a restaurant-worthy appetizer with bold flavors that is sure to get people talking.



Nutrition Facts	
servings per container	
Serving size	(52g)
Amount per serving	
Calories	50
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0.5g	3%
Trans Fat --g	
Cholesterol 15mg	5%
Sodium 620mg	27%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0mg	0%
Potassium 117mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Prep time: 5 Minutes
Cook time: 5 Minutes
Serves: 4 People

INGREDIENTS:

- ½ pack NatureFresh Farms Shishito Peppers
- 10 prosciutto slices, each sliced in half

CHEF'S TIP:

Try wrapping your Shishito Peppers in different types of meat to add a variety of flavors to your appetizer spread. Give salami, chorizo, or bacon a try!

STEPS:

- Wash all Shishito Peppers before preparing.
- Cut each prosciutto slice in half.
- Wrap each Shishito Pepper individually in one slice of prosciutto.
- Place wrapped Peppers on baking sheet.
- Cook Peppers at 400 degrees F for 5-7 minutes, or until prosciutto becomes slightly crispy.
- Let cool for 2 minutes and serve!

