



COOKS ON MAIN

for the everyday chef

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Prosciutto-Wrapped Green Beans

Serves 8

Wrapped in prosciutto, green beans are conveniently bundled into perfect serving sizes, (so you don't have to worry about Uncle Dan eating all the green beans!) This recipe is easy with several do-ahead steps. The green beans may be blanched and wrapped ahead. When it's time, a quick sizzle in the oven is all that's needed. Serve the bundles piping hot and garnished with sliced almonds and a drizzle of olive oil.

Ingredients:

2 lbs. of green beans, trimmed
8 slices of prosciutto
1/4 cup sliced almonds
2 tablespoons olive oil
Pinch of Kosher salt

Directions:

1. In a large pot, blanch the green beans in boiling water for two minutes. Remove from the boiling water with a slotted spoon, and immediately plunge in a bowl filled with ice water.
2. Once thoroughly cooled in the ice water bath, drain and pat dry. Create 8 portions of the blanched green beans lining them up lengthwise. Roll each group of beans with a slice of prosciutto around the center of the bundle.
3. Under the oven's broiler, roast prosciutto-wrapped bundles for 2-3 minutes turning until all sides of the prosciutto turn crispy.
4. Arrange the bundles on a platter. Sprinkle with the sliced almonds, and drizzle with olive oil and a sprinkle of Kosher salt.