

PROSCIUTTO W/PEARS & ARUGULA

(adapted slightly from Rachael Ray)

The Cooks Next Door

1 bundle arugula leaves (about 1 c. or a little more)

1 ripe bosc pear

1 lemon

1 Tb. fresh thyme leaves, finely chopped

Extra-virgin olive oil, for drizzling

Salt and freshly ground black pepper

8 slices prosciutto di Parma

Place arugula in bowl. Quarter the pear lengthwise and remove the core. Cut each quarter in half again so you have 8 pieces. 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 (I didn't bother as there were only five of us but I would for entertaining).