



Prosciutto Wrapped Green Beans

Ingredients

- [Fustini's Delicate SELECT olive oil](#)
- 24 green beans, trimmed
- 2 thin slices of prosciutto, sliced crosswise twice creating a total of 6 strips
- Kosher salt & freshly ground black pepper

Sharon's Hint

Substitute your favorite herb-infused olive oil.

Directions

Step 1.

Preheat the oven to 350 degrees F. In a small saucepan of salted boiling water, add beans and blanch for 2-3 minutes until almost tender. Shock in an ice bath for 4 minutes. Drain and pat dry.

Step 2.

Lay out the slices of prosciutto and place 4 blanched beans on each slice. Roll up prosciutto to enclose. Place the bundles on a baking tray and drizzle with olive oil. Season with salt and pepper. Bake for 8-10 minutes until the prosciutto is crisp and bundles are heated through. Finish with a drizzle of olive oil and sprinkle of sea salt.