



Prosciutto Wrapped Kalettes

Prep time: 10 minutes

Cook time: 15 minutes

Serves: 4

12 Kalettes™

6 slices prosciutto, cut in half lengthwise

Fresh ground pepper

Heat the oven to 400 F. Line a baking sheet with parchment paper and place Kalettes in the center of the sheet. Drizzle Kalettes with olive oil and toss to coat. Tightly wrap each Kalette with a half-slice of prosciutto. Place wrapped Kalettes about 2 inches apart and sprinkle with fresh ground pepper. Bake in middle of oven for 15 minutes or until tips of Kalettes are crisp.