

**prosciutto caprese with toasty brussels sprouts and parmesan chips**

4 servings

**First cook the Brussels Sprouts.**

While they're cooking (20-30 minutes depending on size), you can prepare the caprese.

- 4 tablespoons extra virgin olive oil, divided
- Kosher salt, fresh ground pepper, and crushed red pepper
- 2 cups fresh Brussels sprouts, trimmed (if large, cut in half)
- 1/2 cup large shaved slices Parmesan cheese (use potato peeler)

*Heat to medium low a large, heavy saute pan or deep skillet with 2 tablespoons of the oil and a generous pinch each of the salt and peppers. Add the sprouts and let cook, stirring, about ten minutes until they've started browning and softening. Turn the sprouts over. Add the Parmesan pieces to bottom of the pan. Cook without stirring until sprouts are very tender, quite brown, and the Parmesan slices have turned into chips.*

**In the meantime, prepare the caprese:**

- 2 large, heavy and ripe tomatoes, sliced and seasoned lightly with salt and pepper
- 8 ounces fresh mozzarella, sliced
- 1/2 cup fresh basil leaves
- 8 ounces Prosciutto (you can definitely use less if you'd like)
- 3 cups salad greens (your choice)
- juice of one lemon

*Layer, in a circle (overlapping) on a large round platter (or in lines on a rectangular one) the tomatoes, cheese, basil, and prosciutto. Surround the caprese with salad greens.*

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**Then put it all together and dress the salad.**

*When the sprouts are done, and while they're warm, place them at the center of the salad. Squeeze lemon juice over everything and drizzle with the remaining 2 tablespoons olive oil. Sprinkle all with just a bit more salt and pepper, making sure you season the salad greens.*

Cook's Notes: You can substitute the more traditional balsamic vinegar and oil if you'd like. If you're using Italian prosciutto, be very careful with the salt you add. Our domestic (American) prosciutto, which is less expensive and perfectly usable—if different—is less salty.

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