

Manchego Stuffed Dates Wrapped with Prosciutto & Basil

Makes 16 Hors D'oeuvres:

Ingredients

16 Medjool dates
3 ounces Manchego cheese, cut into small strips
16 large basil leaves
8 thin slices prosciutto di Parma, cut into lengthwise strips

Preparation

Preheat broiler.

Using a paring knife, make a lengthwise slit along the top of each date and remove the pit.

Fill the cavity of each date with a strip of Manchego.

Wrap each date with a basil leaf, then with a strip of prosciutto, placing seam side down on a broiler pan.

Broil for 3 minutes, until cheese starts to melt and prosciutto gets a bit crispy.

Serve warm.

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