



## Prosciutto Wraps with Honey Balsamic Dressing

5 servings

15 minutes

### Ingredients

2 cups Arugula  
1 Pear (stem and seeds removed, sliced into 20 thin wedges - I use a 10 wedge apple wedger and cut each wedge in half)  
1/4 cup Goat Cheese (crumbled)  
10 slices Prosciutto (thinly sliced )  
1 tbsp Extra Virgin Olive Oil  
1 1/2 tbsps Balsamic Vinegar  
1 1/4 tsps Honey

### Directions

- 1 Divide the arugula, wedges of pear (two each) and goat cheese evenly among the prosciutto slices. Place them perpendicular near the bottom edge of the prosciutto slice.
- 2 Whisk olive oil, balsamic vinegar, and honey together and drizzle desired amount over filling before rolling.
- 3 Tightly roll them into wraps and enjoy!

### Notes

**Serving Size,** Can be used as and appetizer (5-10 servings) or a lunch roll (2 servings).

**Dressing,** There is enough dressing for double the recipe amount.

**No Arugula,** Use baby spinach or mixed greens instead.

**Salad Lover,** Instead of making wraps, turn it into a salad. Combine all ingredients in a large bowl and drizzle with dressing.

**Dairy-Free,** Use a nut-based cheese instead of goat cheese.

**Storage,** Refrigerate in an airtight container up to 3 days.