



Baby Greens Wrapped in Prosciutto with Blood Orange Vinaigrette

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

- 1 package baby greens
- 6 slices prosciutto
- 1 tablespoon freshly squeezed blood orange juice
- 1 tablespoon white balsamic vinegar
- 6 tablespoons blood orange-infused olive oil
- salt to taste
- 6 blood orange sections

Instructions:

1. Cut each slice of prosciutto in half lengthwise or diagonally, depending on the fat marbling.
2. Place a handful of baby greens on one end of each prosciutto piece and roll up, making 12 bundles.
3. Whisk together blood orange juice and white balsamic vinegar until well-combined. Add olive oil and whisk until emulsified.
4. Place two bundles on each of six serving plates and drizzle with vinaigrette. Add a blood orange section to each plate and serve.