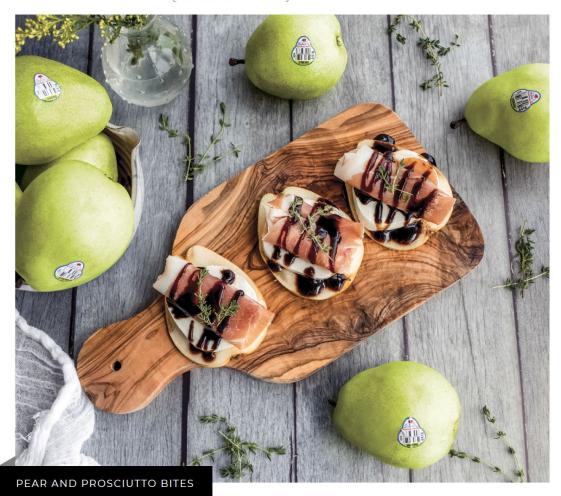
Stemilt Rushing Rivers® d'Anjou Pears?

{ what the fork }



INGREDIENTS

2 Stemilt Rushing Rivers® d'Anjou Pears, sliced ¼-½" thick

10-12 slices mozzarella cheese 6 slices prosciutto, cut in half 1/3 cup balsamic glaze
Fresh thyme, for garnish

Prep Time: 10 min Servings: 12 bites



DIRECTIONS

- Slice the pears in half from top to bottom. Slice into $\frac{1}{4} \frac{1}{2}$ " thick pieces.
- Place each pear slice on a large serving platter.
- Remove the prosciutto from the package, transfer to a cutting board, slice each piece in half, and fold each slice in half. There should be 12 folded slices.
- Build the prosciutto bites by placing 1 slice of mozzarella cheese on top of each pear slice. Follow by placing a folded slice of prosciutto on top of the mozzarella cheese.
- 5 Drizzle each pear with a tbsp of balsamic glaze and garnish with a fresh piece of thyme. Enjoy!

To learn more about Stemilt, visit www.stemilt.com.