

WTF DO I DO WITH Stemilt Rushing Rivers® d'Anjou Pears ?

{ what the fork }



PEAR AND PROSCIUTTO BITES

INGREDIENTS

2 Stemilt Rushing Rivers® d'Anjou Pears,
sliced $\frac{1}{4}$ – $\frac{1}{2}$ " **thick**
10–12 slices mozzarella cheese
6 slices prosciutto, cut in half
 $\frac{1}{3}$ **cup** balsamic glaze
Fresh thyme, for garnish

Prep Time: 10 min

Servings: 12 bites



DIRECTIONS

- 1 Slice the pears in half from top to bottom. Slice into $\frac{1}{4}$ – $\frac{1}{2}$ " thick pieces.
- 2 Place each pear slice on a large serving platter.
- 3 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.
- 4 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.