



cara price

PROSCIUTTO WRAPPED SHRIMP

INGREDIENTS

- 1 pound large shrimp {22-24 count} - peeled, deveined & tails off
- 6 ounces thin sliced prosciutto, cut into strips
- 1/2 teaspoon herbs de provence or italian seasoning
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon salt
- quality spray oil

DIRECTIONS

preheat oven to 425. spray a cookie sheet with oil.

pat the shrimp is dry with a paper towel & place in a medium bowl.

sprinkle the seasoning mix all over the shrimp & toss to coat.

wrap each shrimp with a thin strip of prosciutto. place on the cookie sheet in a single layer.

once all the shrimp are wrapped & on the cookie sheet, lightly spray the top of the shrimp with oil.

bake 10 minutes. serve immediately.