

# *Prosciutto di Parma Grain Salad*

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- 1 cup brown rice
- 12oz Citterio Prosciutto di Parma
- ½ cup chopped green onions
- 2 tbsp olive oil
- ½ tsp salt
- 1 ½ cups thinly shaved grated Parmigiano Reggiano cheese
- Basil sprigs for garnish
- 6 cherry tomatoes, quartered
- ¼ cup diced red bell pepper
- 1/3 cup chopped fresh basil
- 4 tsp lemon juice
- ¼ tsp ground black pepper

Cook brown rice according to package directions until tender. Let cool.

Cut enough Prosciutto in 1-inch wide strips to make ½ cup. Reserve remaining strips. In a large bowl, combine Prosciutto strips, tomatoes, bell peppers, green onions, basil, ½ cup Parmigiano Reggiano cheese, olive oil, lemon juice, salt and pepper. Add the brown rice.

To serve, arrange the reserved Prosciutto slices in a fan shape on 6 plates. Spoon some salad onto the center of each plate. Scatter the remaining 1 cup of Parmigiano Reggiano shavings over the salads. Garnish with basil sprigs.

Serves 6