

P.L.T. - Prosciutto Lettuce Tomato

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| 1 - Package of Citterio Prosciutto di Parma, or Domestic Prosciutto | |
| 1 package Pre-sliced Fresh Mozzarella cheese | 1 c. White Vinegar |
| 1/2 tsp. Salt | 1 tsp. Sugar |
| 3 Shallots (thinly sliced) | 4 Tomatoes |
| 1 Red Bell Pepper (roasted & sliced into strips) | 1 Bib Lettuce |
| Balsamic Vinegar | Extra Virgin Olive Oil |
| Dried oregano | |

- Combine Vinegar, Salt, and sugar in a pan and bring to a simmer. Simmer for 3 minutes while whisking until incorporated. Remove from heat, pour into bowl. Add shallots. Let sit 2-3 hours (minimum). Prepare no more than 2 days before serving (keep refrigerated).
- Pre-heat oven to 350°F. Place slices of Prosciutto on foil. Bake until lightly crisp (not brittle; 8-9 minutes).
- Remove from heat, cool on paper towels. You can prepare no more than 1 hour before serving.
- Dress tomatoes: slice and dress with extra virgin olive oil and dried oregano.
- Assemble: Layer 1 crisp of Prosciutto (you can fold the slice if preferred), 1 leaf lettuce, 1 slice tomato, 2-3 slices shallots, 1 slice mozzarella, 1 slice Roasted Red Pepper.
- Crumble 1 Prosciutto crisp and sprinkle on top.
- Drizzle with Balsamic Vinegar.