



PROSCIUTTO WRAPPED PORTOBELLO FRIES



Crispy **Breaded Portobello Mushroom Fries** wrapped in thinly sliced prosciutto, topped with a caramelized onion jam and chives. Yield: 3 Servings

Ingredients:

6 Each	Breaded Portobello Mushroom Fries [#0126120], Prepared According To Package Directions	2 Tbsp.	Balsamic Vinegar
1 Tbsp.	Olive Oil	2 Tbsp.	Brown Sugar
1 Cup	Onion, Sliced	6 Each	Sliced Prosciutto
½ Cup	Water	Garnish	Chives, Sliced

Directions:

1. Heat olive oil in a saucepan over medium heat.
2. Saute the onion in hot oil until soft and caramelized, about 10 minutes.
3. Add water, balsamic vinegar, and brown sugar to the onions and simmer until it thickens.
4. Wrap each **Breaded Portobello Mushroom Fry** with one piece of prosciutto.
5. Top each **Breaded Portobello Mushroom Fry** with the caramelized onion jam and garnish with sliced chives.

