

ITALIAN FRENCH FRY PLATTER WITH CRISPY PROSCIUTTO

- 2 lbs McCain 1/4" shoestring fries
- 1/4 cup Grated asiago
- 3 tbsp Casa di Lisio nutless basil pesto
- 4 pcs Fiorucci prosciutto, baked or fried

1. Prepare fries according to package directions.
2. Heat oven to 400° and line a tray with parchment paper. Lay out the prosciutto evenly so there is no overlap. Bake 10-12 min or until crispy.
3. Layer 1 1/4 cups of cheese on top of the hot fries, and broil for 2-3 minutes.
4. Let the prosciutto cool, then crumble and set aside.
5. Remove fries from heat and transfer them to your plate. Garnish with the remainder of the cheese, pesto, and crumbled prosciutto.

ADDITIONAL INFORMATION

Course [Sides, Starters](#)

Cuisine [Chef Dana, Italian](#)