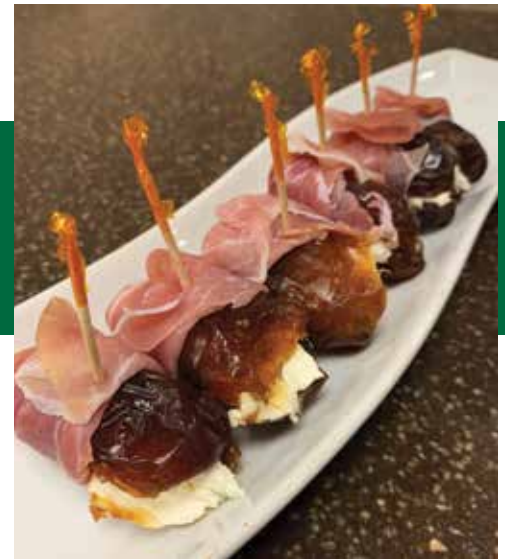




Cream Cheese Stuffed Prosciutto Dates



Ingredients:

- 1 slice prosciutto (*cut in half hamburger style, and then into a total of 6 thin strips*)
- 6 dates (*pitted & halved*)
- 3 tsp cream cheese

Additional Supplies: 6 toothpicks

Instructions:

1. Spread $\frac{1}{2}$ tsp cream cheese over a halved date.
2. Close the date and wrap one prosciutto strip around it.
3. Use a toothpick to hold the wrapped date together.
4. Repeat steps 1-3 for the remaining 5 dates.
5. Enjoy!

History & Fun Facts:

- Prosciutto originated in Italy in pre-Roman times.
- This meaty treat is made using a salting process that draws the moisture out of the meat and prevents bacteria from entering.
- Prosciutto can be enjoyed on its own, or with fruits, veggies, bread, or cheese.



*Scan to find more
Little Chefs Club Fun*

