

PROSCIUTTO-WRAPPED SWEET POTATO FRIES WITH MAPLE BALSAMIC GLAZE

Preparation: 15 minutes | Cooking: 40 minutes | Servings: 4-5

INGREDIENTS

4-5 large sweet potatoes
1 pound thinly sliced prosciutto
EVOO
Salt
Pepper
Maple syrup
Balsamic vinegar



INSTRUCTIONS

Parboil your sweet potatoes a day before you intend to make this recipe. To do so, place your sweet potatoes in a pot of cold, salted water, and bring them to a boil. Cook your potatoes for approximately 10-12 minutes or until they become slightly soft. Drain the potatoes, and allow them to cool before placing them in the fridge. The next day, preheat your oven to 400 degrees. Slice your sweet potatoes into quarters lengthwise, then slice each quarter in half. Slice your prosciutto in half lengthwise, creating long, thin strips to wrap around your sweet potatoes. Once cut, wrap each potato slice with one cut piece of prosciutto, being careful not to overlap the prosciutto too much. Place your wrapped potato slices on a parchment-lined baking sheet and then brush each potato slice with olive oil and sprinkle with salt and pepper. Bake in the oven for 20 minutes. While the sweet potato fries cook, in a bowl mix together your maple syrup and balsamic vinegar to taste. Once you have removed the baking sheet from the oven, brush the syrup mixture you previously made over the potatoes and cook for an additional 8-10 minutes or until the prosciutto is crispy. Remove from the oven and, if desired, drizzle more of your syrup mixture and serve.