

WHAT'S FOR DINNER?

Ataulfo Mango Wrap

Ingredients

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1/2 cup of fresh basil leaves

12 slices of fresh Italian Prosciutto ham

12 2-inch thin chunks of blue cheese or goat cheese

balsamic vinegar

freshly ground black pepper



Instructions

Peel the mango, remove the seed and slice into 12 wedges. Set these aside. On a clean cutting board, place one slice of Prosciutto, one wedge of mango and roll. Place a couple of fresh basil leaves on top and then a slice or chunk of cheese. Secure this with a toothpick. Drizzle just a bit of balsamic vinegar and sprinkle with some freshly ground black pepper. Serve as an appetizer or snack. Makes 12 appetizers.

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