

Green Beans with Lemon and Fried Prosciutto
(Fagiolini con Limone e Prosciutto)

Serves 12

1 cup olive oil
12 oz. prosciutto thinly sliced and julienned
6 tbsp extra virgin oil (lemon infused oil makes for a smoother flavor)
1/4^l cup lemon juice
Salt to taste
2 lbs fresh green beans, trimmed
Lemon wedges for garnish

Heat the olive oil in a sauté pan until hot. Add prosciutto and fry until crisp.

Remove with slotted spoon and drain on a paper towel; set aside.

Discard cooking oil.

In a large mixing bowl, combine the extra virgin olive oil, lemon juice and salt. Mix well and set aside.

In a large pot of boiling water, cook the beans until al dente, about 2-3 minutes.

Drain and add to the bowl with the olive oil and lemon mixture. Toss well.

Place on serving platter, top with the fried prosciutto and garnish with several lemon wedges and serve.