



Crispy Prosciutto Chips



4 servings



10 minutes

INGREDIENTS

3 ounces Prosciutto di
Parma thinly sliced

DIRECTIONS

1. Preheat the oven to 350°F with the rack in the middle.
2. Line a baking sheet with a piece of parchment paper, and place the prosciutto in a single layer on top. Be careful to not overcrowd the slices or they will not crisp properly.
3. Once the oven is ready, add the tray in the oven. Bake for 10-15 minutes (depending on the thickness of your prosciutto slices) or until mostly crispy. Watch your chips often to ensure they don't burn.
4. Transfer the chips to a wire rack to cool. They will actually get crunchier as they cool.

MACROS PER SERVING Nutrition

Calories: 118kcal | Carbohydrates: 1g | Protein: 4g | Fat: 11g

