

— HALF-BAKED —
H A R V E S T

Caprese Garlic Bread with Crispy Prosciutto

Extra summery and easy to throw together, this simple, pretty bread comes together in just minutes!

Prep Time	Cook Time	Total Time
20 mins	10 mins	30 mins



Course: Appetizer, light meal Cuisine: American, Italian

Key Ingredient: basil, burrata cheese, ciabatta, prosciutto Servings: 8

Calories: 351kcal Author: Tieghan Gerard



4.92 from 12 votes

Ingredients

- 3 ounces prosciutto, torn
- 1/4 cup extra virgin olive oil
- 3 tablespoons champagne or apple cider vinegar
- 2 teaspoon honey or maple
- kosher salt and black pepper
- chili flakes
- 8 ounces burrata cheese
- 2 cups cherry tomatoes, halved
- 1 cup fresh basil, thinly sliced
- 6 tablespoons salted butter
- 1/2 cup grated parmesan cheese
- 2 tablespoons chopped fresh thyme
- 2 tablespoons chopped fresh parsley
- 1 loaf ciabatta bread, halved lengthwise
- 2 cloves garlic, halved

Instructions

1. Preheat the oven to 400° F. Line a baking sheet with parchment paper and arrange the prosciutto in an even layer. Transfer to the oven and cook 8-10 minutes, until the prosciutto is crisp.
2. In a bowl, whisk together the olive oil, vinegar, honey or maple syrup, salt, pepper, and chili flakes. Add the tomatoes and basil, toss with the dressing.
3. In a bowl, mix the butter, parmesan, thyme, parsley, and a pinch of pepper.
4. Set your grill to medium-high heat. Rub each half of the bread with olive oil. Grill the bread, cut side down, for 3-5 minutes or until light grill marks appear. Remove and rub each half with 1 garlic clove, then spread the butter onto the grilled bread. Return to the grill and cook,

cut side up until warmed, 3-5 minutes.

5. Break the burrata cheese over the warm grilled bread. Spoon over the tomatoes, top with fresh basil and crumbled prosciutto. Slice and serve!

Nutrition

Calories: 351kcal