

# MARINATED MOZZARELLA AND PROSCIUTTO SKEWERS



## Ingredients & Supplies:

SERVES 4

- 1 cup Antonio Mozzarella Factory Sun dried Tomato & Basil Marinated Mozzarella
- 1 cup cherry tomatoes
- 1 cup fresh figs, quartered
- ½ pound sliced prosciutto
- 8 12" skewers

## Preparation:

- Soak the skewers in water for 5 minutes. Preheat the oven to 250 degrees Fahrenheit.
- Remove the marinated mozzarella balls from the oil and wrap each one with a slice of prosciutto.
- Take a ball and pierce it with the skewer, pushing it through about three quarters up the skewer. Follow with a piece of fig and then a cherry tomato. Repeat this step 3 more times.
- Grill the prepared skewers just until prosciutto starts to crisp. Remove from oven and serve immediately.