



Caprese Garlic Bread

Makes: 8 servings

Prep Time: 20 minutes Cook Time: 10 minutes

Total Time: 30 minutes

Ingredients

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

Instructions

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.

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.

In a bowl, mix the butter, parmesan, thyme, parsley, and a pinch of pepper.

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.

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

Recipe from Half Baked Harvest