



Prosciutto Crusted Burgers *(adapted from Giada via Food Network)*

1 slice fresh bread made into crumbs (I used Texas Toast)
2 tablespoons chopped fresh parsley
2 tablespoons chopped fresh basil
1 large egg
3 tablespoons freshly grated asiago cheese
2 tablespoons chopped sun dried tomatoes
1/2 pound lean ground lamb
Salt and pepper
4 large thin slices prosciutto
1 tablespoon olive oil
Fresh basil, sliced tomatoes, extra virgin olive oil and balsamic for garnish

In a small bowl combine bread crumbs, parsley, basil, asiago cheese, sundried tomatoes and lamb together. Season with salt and pepper and form into 2 patties. Wrap each patty in prosciutto and set aside.

Heat heavy sauté pan (I used cast iron) over medium high heat. Add olive oil and heat until shimmering hot. Add burgers and cook covered for 4 minutes per side or until prosciutto is browned and burger feels firm to the touch. To plate - top each burger with sliced tomatoes and fresh basil. Drizzle with olive oil and balsamic. Serves 2