

## Tomatillo Toasts w. Prosciutto & Pecorino



### **Ingredients:**

$\frac{3}{4}$ " thick Baguette slices  
EVO oil  
1 lb Tomatillos, husked, rinsed & halved  
 $\frac{1}{2}$  tsp crushed red Pepper  
Kosher Salt  
Black Pepper  
4 oz thinly sliced Prosciutto  
Shaved Pecorino cheese, for topping

### **Directions:**

Brush the bread with olive oil and grill over high heat, turning once, until lightly charred, about 2 minutes.  
Transfer to a work surface.  
Working over a medium bowl, grate the tomatillo halves on the large holes of a box grater until only the skins remain; discard the skins.  
Stir in 2 tbsp of olive oil and the crushed red pepper.  
Season generously with salt and black pepper.  
Spoon the tomatillo mixture evenly on the toasts and top with the prosciutto.  
Top generously with shaved Pecorino and serve right away.