

Baby Carrots Wrapped in Prosciutto



Serves 2 Prep 15 mins

Cooking 30 mins

Easy

Ingredients

12 baby carrots (about 200g)
8 slices of prosciutto
100ml water
2 tbsp honey

1. Preheat oven to 200C/ 180C Fan/ Gas 6 and trim the stems of the carrots, leaving a short tuft. Then wash and peel and parboil them for 10 minutes. Let cool.
2. Quarter each prosciutto slice, cutting across and then lengthways. Wrap a quarter around each carrot and place in a baking dish, lining them up as you go.
3. Mix the water and the honey together, with a pinch of salt and pepper, and drizzle over the carrots. Bake, basting occasionally, for 30 mins or until the carrots are tender.