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Prosciutto Chips

Ingredients:

- Prosciutto, fresh, thinly-sliced 6 oz.
- Fresh ground black pepper 1/2 tsp
- Cayenne pepper (optional) 1/2 tsp
- Crushed red pepper (optional) 1/2 tsp

Directions:

1. Preheat oven to 350 degrees F.
2. Line a baking sheet with parchment paper to prevent the prosciutto from sticking to the pan. Evenly place the prosciutto slices on the pan.
3. Dust the prosciutto with spices, as desired. Do your best to distribute the spices evenly.
4. Bake for 10-15 minutes, or until crispy. Transfer the prosciutto slices onto a cooling rack, and let cool.
5. Break into smaller, bite-sized pieces and enjoy.