

Prosciutto Honey Wraps

Give yourself an energy boost with these delicious wraps!

Ingredients

Mānuka Honey.....	2 ½ tsp.
Peach.....	1 large
Goat Cheese.....	¼ cup
Baby Spinach, loosely packed.....	1 ½ cups
Prosciutto.....	4 sheets
Butter.....	½ tsp.



Directions

1. Cut peach in half and remove pit.
 2. Prepare grilling sauce by combining ½ tsp. of honey and ½ tsp. of butter. Brush peach lightly with mixture. Heat grill to low-medium heat and place both halves onto grill.
 3. Cook for about 2 minutes on each side, or until lightly charred but still firm. Cut peach into ½ inch slices (about 12)
 4. Wrap the center of each peach/cheese/spinach bundle with 1 prosciutto strip. Arrange on a serving platter and finish off by drizzling each bundle with ¼ tsp. of honey – enjoy!
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