

Melon Prosciutto Skewers

By Rian Hander from the Delish Test Kitchen

Ingredients:

1 cantaloupe
12 fresh basil leaves
8 oz. mozzarella balls (ciliegine)
12 slices prosciutto
Balsamic glaze, for drizzling

Instructions:

1. Halve cantaloupe, then scoop out and discard seeds. Using a melon baller, scoop out 24 balls.
2. Assemble skewers: Layer cantaloupe, basil, mozzarella, prosciutto, and a second piece of cantaloupe until you have 12 skewers.
3. Drizzle skewers with balsamic glaze and serve immediately.