

Prosciutto Banana Rolls with Honey-Butter Drizzle

Ingredients:

- 4 thin slices of prosciutto
- 1 banana, quartered
- 2 Tbs plus 2 tsp. crumbled feta cheese
- 2 Tbs butter
- 2 Tbs honey
- 2 tsp. brown sugar
- 1 tsp. corn starch

Preheat oven to 350 degrees. Cut a banana in half and then cut each half again lengthwise, creating 4 same size pieces. On a baking pan, lay out the prosciutto slices and place a banana on each slice. Sprinkle each slice with 2 tsp. of feta and roll the prosciutto around the banana. Place in the oven and bake for 15 minutes. Heat a small sauce pan over medium-high heat and add the butter, honey, and brown sugar. Stir until butter is melted. Add the corn starch and continue heating until the sauce thickens slightly. Drizzle butter/honey sauce on the prosciutto-wrapped bananas and enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"A day without a friend is like a pot without a single drop of honey left inside." - Winnie the Pooh