



Servings 2

Prep Time 5 min

Cooking Time 10 min

Prosciutto-Wrapped Northern Pike



Ingredients

2 northern pike fillets

4 slices of prosciutto

2 tablespoons of pesto

Freshly cracked pepper

1 tablespoon of olive oil

Lemon wedges

Directions

Step 1

Cut each pike fillet in half to make 4 pieces. Spread pesto on one side of each piece. Sprinkle freshly cracked pepper on top.

Step 2

Roll each piece of fish and carefully wrap with a slice of prosciutto. Secure with two toothpicks.

Step 3

Heat oil in a non-stick skillet over medium high. Carefully cook each piece of fish to brown the prosciutto on all sides. You can remove the toothpicks halfway to three-quarters of the way through cooking when the rolls can hold their shape. Cook until the pike is cooked through.

Step 4

Serve immediately with lemon wedges.

