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# Prosciutto Wagon Wheels

**From the Kitchen of:** Meghan

**Servings:** 8

**Prep Time:** 15 minutes **Bake Time:** 10-15 minutes **Bake Temp:** 425

**Ingredients:**

* 1 17 oz box (2 sheets) frozen puff pastry, thawed
* 2/3 cup Dijon mustard
* ¾ lb. prosciutto, very thinly sliced.
* 2 cups shredded provolone

Preheat oven to 425.

Grease large baking sheet. Roll out 1 sheet puff pastry on lightly floured surface to 14” square. Brush with mustard. Cover with half the prosciutto, overlapping but leaving ½“ border around edges. Sprinkle with half the cheese. Roll up tight and cut into ½” thick slices. Place 1” apart on baking sheet. Repeat with second sheet of pastry. Bake 10-15 minutes or until golden brown.