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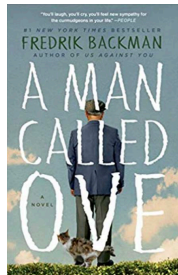
Book Recommendation

A Man Called Ove: A Novel

By: Fredrick Backman



Recommended by Lindsey Presley
Relationship Manager at ClientWise



Recipe Recommendation

Prosciutto and Shaved Brussels Sprouts Pizza



Courtesy of Spencer Wright
Executive Chef at Plain & Fancy

6 oz. Brussels Sprouts
2 Shallots
8 oz. Ricotta
4 Naan Flatbreads
6 oz. Prosciutto
2 oz. Grated Parmesan
2 oz. Honey
Olive Oil
Pepper
(Optional: Non-stick cooking spray)

Servings: 4

Preheat oven to 400 degrees.

Trim bottoms off the brussels sprouts and thinly slice. Halve and peel the shallots. Slice halves into thin strips. Combine ricotta cheese with 2 tsp. of olive oil, and a pinch of pepper in a mixing bowl. Once the oven reaches temperature, place flatbreads directly on the oven rack and toast until warm (5-6 minutes). Toss the brussels sprouts on a baking sheet with 2 tsp. of olive oil and pepper. Spread into a single layer and roast until tender (7-9 minutes).

While the brussels sprouts are roasting, prepare the shallots. Place a medium non-stick pan over medium heat. Add 2 tsp. olive oil and shallots to the hot pan. Stir occasionally until soft and translucent (4-6 minutes). Transfer brussels sprouts to a plate.

Assemble and bake the Pizzas. Spread ricotta mixture evenly on flatbreads. Top with shallots and brussels sprouts. Place the flatbreads directly on oven rack. Bake until golden brown and warmed through (8-12 minutes).

Tear prosciutto into bite-size pieces and place on pizzas. Garnish with parmesan chesse and honey.

Binge TV Recommendation

Chernobyl - HBO



Recommended by Ray Sclafani
Founder & CEO, ClientWise



Podcast Recommendation

Armchair Expert

www.armchairexpertpod.com



Recommended by Beth Morretta
Senior Project Manager at ClientWise

**ARMCHAIR
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YouTube Recommendation

History Channel



Recommended by Lisa Lordi
Graphic Designer and Instructor

