

Prosciutto Wrapped Asparagus

Elevate your appetizers with a classic prosciutto-wrapped asparagus. Sweet and salty prosciutto paired with buttery and slightly bitter asparagus creates a simple and sophisticated appetizer or side.

PREP TIME: 10 minutes **TOTAL TIME:** 30 minutes **SERVINGS:** 4-6

INGREDIENTS

- 1 bunch asparagus
- 1/4 pound Prosciutto di Parma (15 slices, cut in half)
- **ShopRite Trading Company** Parmigiano Reggiano, grated
- 1 Tablespoon **Filippo Berio** Olive Oil
- Lemon zest
- Lemon juice from one slice of lemon
- Salt and pepper to taste

DIRECTIONS

1. Preheat oven to 425 degrees F. Trim tough ends of asparagus and place on a large baking sheet. Drizzle olive oil onto asparagus and coat. Sprinkle salt, pepper and lemon zest.
2. Cut prosciutto slices into long strips. Wrap the strips of prosciutto around each individual spear of asparagus. Arrange asparagus in a one-layer row on the baking sheet.
3. Roast asparagus in oven for approximately 10 minutes until asparagus are fork tender and prosciutto starts to crisp.
4. Squeeze lemon juice on cooked asparagus. Serve warm.

Nutrition Information (1 serving): Calories 198, Total Fat 13.5 grams, Saturated Fat 4.5 grams, Cholesterol 40 milligrams, Sodium 1,420 milligrams, Carbohydrates 7 grams, Sugar 2 grams, Fiber 2.5 grams, Protein 13.5 grams