



*Ingredients*

1 bunch asparagus, ends removed

4 ounces prosciutto

*What To Do:*

Blanch asparagus in boiling water until tender, but still very bright green, about 3 to 5 minutes depending on thickness. Remove from heat, shock in cold water, and set aside.

Make small bundles, wrap with several slices of prosciutto, and place in baking dish. Sprinkle with olive oil and pepper and bake at 350 degrees for 15 to 20 minutes.

You may garnish with a lemon wedge.