

Asparagus Wrapped in Crisp Prosciutto



A perfect dish to make ahead and bake just before serving

Ingredients:

1 tablespoon olive oil or avocado oil

16 spears of fresh asparagus, trimmed

16 slices of prosciutto

Fresh black pepper

Lemon zest, optional

Directions:

Preheat the oven to 450 degrees F. Line a baking sheet with parchment paper, and coat with the oil.

Wrap one slice of prosciutto around each asparagus spear, starting at the bottom, and spiraling up to the tip. Place the wrapped spears on the prepared baking sheet. Sprinkle with black pepper.

Bake for 5 minutes in the preheated oven. Remove, and shake the pan back and forth to roll the spears over. Return to the oven for another 5 minutes, or until asparagus is tender, and prosciutto is crisp. Serve immediately.