



Prosciutto Wrapped Asparagus

INGREDIENTS:

- 16 each Asparagus stalks, washed and trimmed
- 4 slices Prosciutto, sliced thin about ¼ ounce each
- 1 teaspoon Olive oil
- ¼ teaspoon Salt and pepper mixed
- 2 Tablespoon Balsamic vinegar reduction (can be purchased)

PREPARATION:

- Preheat oven to 350°F.
- Toss asparagus with salt and pepper mixture in bowl.
- Then wrap prosciutto around four stalks of asparagus each.
- Lightly spray baking sheet pan with pan spray.
- Place asparagus bundles on sheet tray and bake for about 12 minutes or until prosciutto is crispy.
- Drizzle asparagus with balsamic reduction as a garnish and flavor enhancer!

Number of Servings: 4

Servings Size: 1 bundle

Calories: 45

Fat: 2

