

Roasted Prosciutto Wrapped Lemon Asparagus

INGREDIENTS:

1 pound fresh asparagus, tough ends cut off
8 slices Prosciutto
Shaved Parmesan
3 Tablespoons Scibica's Lemon Olive Oil
Real Salt and Freshly Ground Black Pepper,
to taste

DIRECTIONS:

In a small bowl, combine the olive oil, salt and pepper. Place the asparagus in a large enough bowl to toss. Drizzle the olive oil over the asparagus and toss gently to coat. Slice the Prosciutto in half lengthwise. Wrap the stem of each spear with Prosciutto and place on a baking sheet. Roast in a pre-heated 350 degree oven for 10 minutes or until the asparagus is slightly crunchy. Garnish with shaved parmesan.

