

## **Prosciutto Wrapped Asparagus**

***Serves four***

24 asparagus spears

Olive oil

Salt

8 small, very thin lemon triangles with the peel on

8 thick strips of Prosciutto

Shaved or shredded Parmesan cheese

Heat the oven to 375 degrees F (190 C).

Wash and dry the asparagus and cut off the hard ends.

Make four piles of six asparagus each. Drizzle with olive oil and roll the asparagus in the oil to coat them all. Add a little salt.

Wrap each pile with two slices of prosciutto and place the slices of lemon under the meat.

Cover the piles with cheese and place the pan in the oven.

Cook for about 20 minutes until the asparagus are cooked through but still have a crunch. Allow the prosciutto to crisp and the cheese to brown.

Serve and enjoy!