Easter App! Prosciutto-Wrapped Asparagus

with Parmesan & Lemon

An elegant side dish to grace your Easter table! Salty strips of proscuitto envelope stalks of asparagus that roast until tender and crisp. Freshly grated Parmesan and a squeeze of lemon juice provide a deliciously bright finish. For grill instructions, see cooking tip! (2-p plan serves 4; 4-p plan serves 8)

🕐 30-40min   🍴 2 Servings

What we send

- 1 lb asparagus
- 2 (2 oz) pkgs prosciutto
- ¾ oz Parmesan [7]
- 1 lemon

What you need

- olive oil
- freshly ground black pepper

Tools

- nonstick cooking spray
- rimmed baking sheet
- microplane or grater

Cooking tip

Grill instructions: turn grill to high and preheat for 15 minutes; oil grill grates. Grill asparagus until prosciutto is browned and crisp and asparagus is tender, 3–4 minutes a side.

Allergens

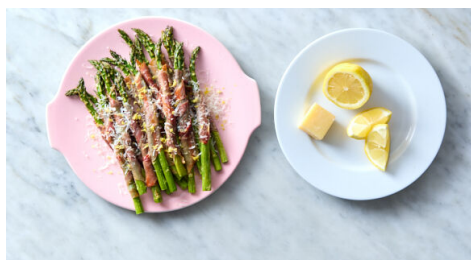Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 100kcal, Fat 5g, Carbs 4g, Protein 11g

1. Prep ingredients

Preheat broiler with a rack in the top position. Grease a rimmed baking sheet with nonstick cooking spray. Trim and discard tough bottom ends from **asparagus**. Cut **prosciutto slices** in half lengthwise.

2. Wrap asparagus

Tightly wrap **each asparagus spear** with **1 strip sliced prosciutto** (if asparagus is very thin, wrap 2 spears with 1 prosciutto strip). Brush prosciutto-wrapped asparagus with **oil** and season with **ground pepper**. Arrange on prepared baking sheet in a single layer.

3. Broil asparagus

Broil **asparagus** on top rack until **prosciutto** is browned and crisp and a knife slips easily in and out of asparagus, 6–8 minutes, flipping asparagus halfway through.

4. Finish & serve

Transfer **asparagus** to a serving plate. Grate **Parmesan** and **lemon zest** over top, if desired. Cut **remaining lemon** into wedges to serve alongside. Enjoy!

5. ...

Looking for more steps? You won't find them here!

6. ...

Enjoy your Martha Stewart & Marley Spoon!