



Appetizer! Prosciutto-Wrapped Asparagus

with Parmesan & Lemon



30-40min



2 Servings

An elegant appetizer (or side dish) to set your dinner party off right! Salty strips of prosciutto 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)

What we send

- 1 lb asparagus
- 2 (2 oz) pkgs prosciutto
- ¾ oz Parmesan ¹
- 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 (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

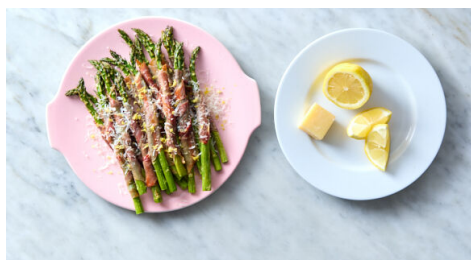
Nutrition per serving

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.



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!



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.



5. ...

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



6. ...

Enjoy your Martha Stewart & Marley Spoon!