Prosciutto-Wrapped Asparagus

Quick · Make-ahead · Holiday · Serves 6

Ken's note: TBD

Roasted asparagus spears wrapped in crisp prosciutto. The prosciutto is salty, so there's no added salt.

Ingredients

- 1 lb medium asparagus (about 20 spears), woody ends snapped off
- 10 thin slices prosciutto, halved lengthwise
- 1 Tbsp olive oil
- Black pepper
- Lemon wedges, and shaved Parmesan if you like

Method

1. Heat the oven to 425°F and line a sheet pan with parchment. Toss the asparagus with the oil and pepper. Wrap each spear with a strip of prosciutto, spiraling from the bottom up, leaving the tip bare. Space them on the pan.
2. Roast 10–12 minutes, turning once, until the asparagus is tender-crisp and the prosciutto crisp. Squeeze lemon over the top and serve warm or at room temperature. Wrap up to 4 hours ahead and refrigerate; roast just before serving.