

# ASPARAGUS WITH PROSCIUTTO

Prepared by: Beth & Harper McElwain, May 2017

Source: The Silver Palate Cookbook

Makes: 6 to 8 portions

4 ounces whipped cream cheese

¼ teaspoon finely minced garlic

Pinch of salt

Pinch of freshly ground black pepper

12 thin slices of prosciutto, cut crosswise into halves

24 asparagus spears, cut to 4 inches, lightly cooked

Preheat the oven to 350.

Combine the whipped cream cheese with the garlic, salt, and pepper.

Spread each half slice of prosciutto with some of the cheese mixture and roll around an asparagus spear.

Arrange on a baking sheet.

Heat in the oven until heated through, 3 to 4 minutes. Serve immediately.

## *Beth's Notes*

*I par-cooked the asparagus and served cold.*

