



Asparagus Prosciutto Wraps

A very easy, yet elegant appetizer!

24 asparagus spears (I like using the thin spears)

12 slices of prosciutto, cut in half longwise

Alouette Garlic & Herbs cheese spread OR Philly Chive & Onion spread

Preheat broiler. Spray a cookie sheet with PAM.

Parboil or steam the asparagus for 3 minutes. Drain and cool.

Spread ½ tsp of cheese spread onto each slice of prosciutto.

Wrap one slice of the prosciutto around each asparagus spear, starting at the bottom of the spear and spiraling to the tip.

Place wrapped spears on prepared cookie sheet.

Place under broiler until prosciutto is fairly crisp, about 3 minutes.

Serve hot.

Mangia Bene!