

## ASPARAGUS BUNDLES WITH PROSCIUTTO AND PARMIGGIANO

*(from the Bewitching Kitchen)*

asparagus

prosciutto slices

olive oil

salt and pepper to taste

Parmigiano Reggiano cheese, shaved

Make a bundle with a single-serving amount of asparagus. Cut 2 slices of prosciutto in half or thirds lengthwise, forming small ribbons. Wrap them around each bundle and place on a baking sheet lined with aluminum foil. Drizzle a little olive oil over it, rubbing it around the surface with your fingers or with a silicone brush. Season lightly with salt and pepper (prosciutto is salty, go easy on the salt).

Bake in a 400F oven until the asparagus are starting to brown on the edges – 20 to 25 minutes. Add shaved parmigiano and bake for a couple of minutes. Sprinkle extra black pepper right before serving.