



## Grilled Asparagus with Crispy Prosciutto

Courtesy LadyFingers Private Chef and Catering Service

6 servings

### Ingredients:

- 6 slices prosciutto
- 1 bunch medium-width asparagus
- extra-virgin olive oil
- 1 tablespoon Mrs. Dash or other multi-herb seasoning blend

### Instructions:

1. Chop prosciutto into ¼-inch pieces. Place in a small skillet and sauté over medium heat, stirring frequently, until prosciutto is crispy (about 5 minutes).
2. Transfer prosciutto to paper towels to drain and cool.
3. Heat grill to medium-low.
4. Trim woody ends from asparagus and toss with a drizzle of extra-virgin olive oil.
5. Sprinkle with Mrs. Dash and toss to coat evenly.
6. Place asparagus on grill and grill for 2 minutes.
7. Using tongs, turn asparagus and grill for another 2 minutes.
8. If asparagus is soft and has begun to brown, remove from grill. If not, turn asparagus again and grill for another 2 minutes.
9. Place grilled asparagus on platter or individual plates and top with prosciutto.