

ROASTED ASPARAGUS BUNDLES *with FONTINA and PROSCIUTTO*

INGREDIENTS

- 2 lb. fresh asparagus
 - 2 tbsp. melted butter
 - 1 tbsp. extra-virgin olive oil
 - 1 tsp. lemon juice
 - ¾ tsp. kosher salt
 - ⅛ tsp. freshly ground pepper
 - 1 cup (about 6 oz.) grated Fontina cheese
 - 8 slices (about ¼ lb.) prosciutto
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PREPARATION

Preheat oven to 450 degrees.

Roast asparagus: Trim tough ends off the asparagus (about 1-½ inches from the bottom of the stalk). Transfer asparagus to a medium bowl and add melted butter, olive oil, lemon juice, salt and pepper. Toss to coat thoroughly. Transfer asparagus to a sheet pan. Spread evenly in one layer. Roast until tender, about 10 minutes, stirring once with tongs to ensure they cook evenly. Remove from oven and let cool slightly. Turn the oven to broil.

Grate Fontina: Grate the Fontina and set aside in a bowl.

Assemble asparagus: Ask your kids to lay a slice of prosciutto horizontally on a work surface. Help them put 4 stalks of asparagus, vertically, on top. Across the equator of the stalk, sprinkle 2 tablespoons of Fontina. Show your kids how to wrap the prosciutto around the Fontina. The spears should peek out the top and bottom. Brush prosciutto with olive oil. Place bundles on a sheet pan.

Reheat asparagus: A few minutes before ready to serve, transfer the sheet pan to the broiler and broil until the asparagus sizzles and the cheese melts, about 3-5 minutes. Remove from oven and serve immediately.

Serves 8.

Recipe created by Parties That Cook® www.PartiesThatCook.com

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