

## FRESH ASPARAGUS WITH PROSCUITTO

- 1 – 2 bunches medium asparagus spears, trimmed
- ¼ - 1/3 cup extra virgin olive oil
- 2 teaspoons lemon juice
- 2 tablespoon minced scallions
- 1 tablespoon parsley
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 4 - 6 slices proscuitto

Cover bottom of a large frying pan with salted water; bring to a boil. Place asparagus in boiling water and cover; simmer 3-5 minutes or until just tender. Remove from pan rinse immediately with cold water; drain completely. In saucepan, combine olive oil, lemon juice, scallions, parsley, salt and pepper; heat until lukewarm. Serves 4-6.

### **To serve:**

Place asparagus on platter; drape a slice of proscuitto over each portion; drizzle olive oil over top and serve.