

Asparagus Prosciutto Rolls



Source: Intercourse Cookbook

Serving Size: 4

Prep Time: 15 min

Cooking Time: 10min

- 1/4 cup olive oil
- 1 tbs red wine vinegar
- 1/2 tbs Dijon mustard
- 1 clove of garlic, crushed
- 1 tbs minced chives
- 4 thin slices of prosciutto, cut in half, length wise
- 4 tbs cream cheese, divided into 8 portions
- 24 stalks of asparagus
- Salt and pepper

- Cook the Asparagus
- Combine Olive Oil, vinegar, mustard and garlic. Whisk well.
- Stir in chives, salt and pepper.
- Spread each slice of prosciutto with 1/2 tablespoon cream cheese.
- Roll three stalks of asparagus into each slice of prosciutto.
- Top with vinaigrette.