

Baked Prosciutto-Wrapped Asparagus Spears

1 1/2 pounds thick asparagus spears (about 30 or so)
1/2 brick Neufchatel cream cheese
1/4 pound thinly sliced prosciutto
Ground black pepper
Lemon wedge and zest

Line a large baking sheet with parchment paper or foil and spray with olive oil. Wash the asparagus and lop off the woody ends.

Next, lay out slices of prosciutto on a cutting board, then spread a thin layer of cream cheese over them. Spread the cream cheese THEN cut it into strips. One by one, wrap the strips of prosciutto around each asparagus spear and place onto the baking sheet. This process takes a while.

Grind black pepper over the spears, then spritz the naked ends with olive oil. Place in a preheated 400-degree oven and bake for 15 minutes. At that point, bump the oven to broil and broil for about 5 more minutes.

Remove from oven, and place in a serving dish using tongs. Squeeze the lemon wedge over the dish, then zest the lemon peel over it. At this point you can serve immediately or put in the refrigerator. When ready to serve, warm the dish in the oven at 350 for about 10 minutes.