

Asparagus with Prosciutto Cut 4 ounces thinly sliced prosciutto in half crosswise. Prepare the asparagus through step 3 above. Wrap a piece of prosciutto around each spear. No sauce is needed.

ROASTED ASPARAGUS

Asparagi al Forno

Serves 6

Roasted asparagus turns lightly brown and crisp. The flavor is quite a change from steamed or boiled asparagus. The best part about preparing asparagus this way is that it doesn't have to be peeled.

1½ pounds thick asparagus

¼ cup extra-virgin olive oil

Salt and freshly ground black pepper

1. Preheat the oven to ^{425°}~~400°~~F. Lightly oil a 13- × 9- × 2-inch baking pan.
2. Soak the asparagus in cold water for 10 minutes. Trim off the tough lower portion of the stalks where the color changes from green to white.
3. Place the asparagus in the pan and drizzle with olive oil. Sprinkle with salt and pepper to taste and toss well to coat. Arrange the asparagus in two layers with the tips of the second layer overlapping the bottom ends of the first.
4. Bake for 10 minutes. Turn the asparagus and bake for 5 to 15 minutes more or until tender when pierced with a knife. Serve hot or at room temperature.

"The Antipasto Table" by
Michelle Scicolone

→ not really necessary to flip.

→ Total cook time ≈ 20 minutes