



# Asparagus Prosciutto Wraps

Makes: 4 servings

Prep Time: 20 minutes Cook Time: 18 minutes

Total Time: 38 minutes

- 1 tbsp unsalted butter
- 12-16 medium diameter spears asparagus
- 1 tbsp extra-virgin olive oil
- 1/4 tsp Kosher salt or seasoning salt
- 1 sheet puff pastry (from a 17-ounce package), thawed according to package directions
- 4 slices prosciutto 4x4 inches or larger, thinly sliced
- 6 ounces white cheddar cheese, divided into 8 slices (Gouda, Havarti, Dubliner, Baby Swiss, Fontina or Gruyere can also be used)
- 1 large egg
- 1 tbsp honey
- Freshly ground black pepper

Preheat oven to 400°F and line a 12x18-inch sheet pan with parchment paper. Remove egg from the refrigerator and set out to warm up a bit.

Melt butter in a small microwave safe bowl or measuring cup. Set aside to cool.

Lay out the asparagus on plate and drizzle with the olive oil. Sprinkle with the kosher salt and toss with your fingers to coat.

Lightly flour a work surface. If puff pastry is not square, roll it out a bit to form a square. (Each sheet of Pepperidge Farm Puff Pastry is right around 9x9-inches.)

Cut the puff pastry in 4 equal size squares.(If using Pepperidge Farm Puff Pastry, each square will be around 4½ inches on each side.) Rotate the squares with a corner facing up and down (like a diamond).

Prepare the egg wash by adding the honey and egg to the bowl with the melted butter. Stir well to combine. Don't worry if there are some small bits of unmelted butter. Set the egg wash aside.

Top each diamond with a slice of prosciutto, folding as needed to fit over the surface. Top with a 3-4 spears of asparagus and two slices of cheese. (I like to place the cheese so that some of it will peek out once the pastry is folded.)

Fold the left side of the pastry over the asparagus and cheese and brush with the egg wash. Fold the right side over the first side. Brush the top and sides of the pastry with more of the egg wash, being careful not to use too much. You don't want it to drip onto the parchment. Sprinkle with fresh ground pepper.

Bake until pastry is golden and cheese is nicely melted, 14-18 minutes.