



[www.TheFrugalChef.com](http://www.TheFrugalChef.com)

## **ROASTED ASPARAGUS**

1 bunch asparagus  
8 oz. Prosciutto  
½ cup grated Parmesan cheese  
2 tablespoons olive oil  
1 teaspoon garlic powder  
Salt & Pepper

- Preheat the oven to 375 degrees.
- Wash the asparagus. Peel the hard tips with a vegetable peeler. Dry with paper towels.
- Place the asparagus in a single layer in a baking dish.
- Whisk together the olive oil and garlic powder.
- Drizzle the oil on the asparagus.
- Cut the prosciutto into uneven slices and sprinkle on top of the asparagus.
- Sprinkle the Parmesan cheese over the whole thing.
- Place in oven and cook for 10 to 15 minutes. Do not overcook,. You want the asparagus to be tender and crispy.
- Enjoy!

©TheFrugalChef™ 2009