

Low-carb Cheesy Asparagus Prosciutto Wraps



Try this effortlessly elegant 3-ingredient appetizer! Luscious crispy asparagus wrapped with melting cheesy goodness and salty prosciutto. Edible perfection!

Ingredients for 2 serving (US/Metric)

- 5.5 *pieces* **Asparagus**
- 4 *pieces* **Prosciutto**
- 2.5 *pieces* **Cheese**
- 1.5 *tbsp* **Olive oil**
- 1 *tsp* **Ground black pepper**

Nutrition (US/Metric)

- **Protein:** 22%
- **Fat:** 75%
- **Net carbs:** 2%

Instructions

1. Set the oven for preheating at 450°F (225°C). Turn on the broiler function. Additionally, line the baking tray with parchment paper and keep aside.
2. Prep the asparagus by washing & trimming off the tough ends.
3. Cut the goat cheese into a dozen slices and then, half each slice.
4. Also, half each prosciutto slices lengthwise into 2 pieces.
5. Now, sandwich 1 asparagus between 2 cheese slices and then wrap it with a piece of prosciutto. Transfer to the lined baking tray. Repeat with the rest of the asparagus, cheese & prosciutto.
6. Sprinkle crushed black pepper on top of the wraps, & drizzle some olive oil. Transfer the tray into the preheated oven. Broil for 15 minutes till they turn golden brownish. Enjoy!