



## **Eggs with Prosciutto-wrapped Asparagus**



### Ingredients:

Kosher salt, 16 green asparagus spears  
16 thin slices of prosciutto  
2 tbsp. extra virgin olive oil, plus extra for baking sheet  
1 tbsp. white wine vinegar, 4 large eggs  
2 oz. parmesan, shaved

### Directions:

Preheat the oven to 400 degrees. Bring a pot of water to a boil and add salt. Trim and peel the end of the asparagus and add to the water.

Cook about 3 minutes, drain and transfer to a bowl of ice water. Drain well and set aside.

Wrap the bottom half of each asparagus spear with the prosciutto and arrange on a lightly oiled baking sheet. Drizzle with 2 tbsp. of olive oil and bake for about 10 minutes, or until asparagus is tender and prosciutto is slightly crisp.

In a skillet, bring about 2 inches of water to a simmer and add vinegar.

Crack an egg into a bowl, slide it into the simmering water and poach for about 6 minutes, or to desired doneness. Repeat with the remaining eggs. Use a slotted spoon to remove eggs and set aside on paper towels to drain.

Remove the asparagus from the oven, place 4 on each plate, top with a poached egg and finish with the shaved parmesan cheese.

Serves 4