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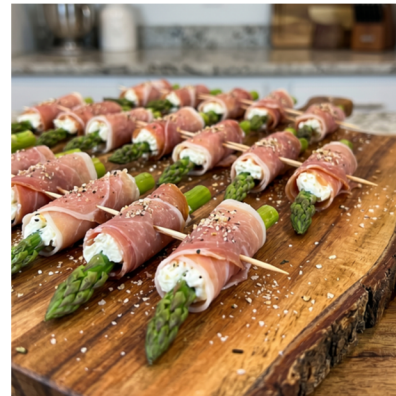


Asparagus, Cream Cheese & Prosciutto Bites



Ingredients

- 1 bunch fresh asparagus, washed and woody ends trimmed
- 4 oz cream cheese, softened
- 6–8 slices prosciutto
- 1–2 teaspoons SLOMIXX® seasoning
- Optional: lemon zest or a drizzle of olive oil



Directions

1. Spread a layer on cream cheese on each piece of prosciutto
2. Sprinkle with SLOMIXX®
3. Wrap the prosciutto around the asparagus spear with the tip of the asparagus peaking out. A little less than midway down the spear.
4. Place on paper lined baking sheet
5. Bake at 400 for 10-15 minutes until prosciutto is crisp or broil for 4-5 minutes. I prefer mine broiled.
6. Slice into bite-sized pieces for party appetizers or serve whole.
7. Finish with a touch of lemon zest or olive oil if desired.

Pro Tip: Add a light sprinkle of SLOMIXX® on top before serving for an extra pop of flavor.
Store leftovers in an airtight container but have never had leftovers!