



# Prosciutto, GOAT CHEESE & FIG WRAPPED ASPARAGUS

*makes 12*

- 24 asparagus spears
- ½ tbsp olive oil
- ¼ cup Salt Spring Island goat cheese
- 1 tsp olive oil
- ½ tsp lemon zest
- 1¼ tbsp Dalmatia fig spread
- 6 slices Soleterra d'Italia prosciutto

Preheat the oven to 350 F.

Spread the asparagus on a sheet tray, drizzle with olive oil and season with salt and pepper. Roast in the oven 6-8 minutes, or until tender. Set aside to cool.

In a small bowl, mix together the goat cheese, olive oil, lemon zest and fig spread. Cut the prosciutto slices in half crosswise and lay on a board. Spread the goat cheese mixture on the prosciutto. Place two roasted asparagus spears at the edge of the prosciutto and roll up.

Garnish with goat cheese and serve cold.



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