

Grilled Asparagus with Prosciutto

**INGREDIENTS:**

24 asparagus spears

12 slices of Prosciutto, 8-inch slices

2 cloves garlic, finely minced

2 Tbsp extra virgin olive oil

Black pepper, freshly ground

1 Tbsp of extra virgin olive oil

1 tsp of fresh herbs, chopped

(parsley, thyme, and oregano)

½ loaf baguette bread

8 hearts of romaine leaves

4 cups romaine, chiffonade

Chef John’s Signature Seasoning, to taste

½ cup Gorgonzola cheese, crumbled

3 Tbsp of extra virgin olive oil

1 Tbsp of Aged Balsamic

**PREPARATION:**

1. Preheat oven to 350ºF.
2. Cut tough stem off. Peel ends 4- to 4½ inches up stalk.
3. Cut Prosciutto slices in half or 4-inch pieces. Wrap one 4-inch piece of Prosciutto around each asparagus spear.
4. Add minced garlic with 1 Tbsp of EVOO and brush each spear with EVOO mixture, making sure to coat tips well. Season with black pepper.
5. Preheat grill to medium-high heat. Place asparagus onto grill and cook for 2-3 minutes, turning occasionally. Remove from heat.
6. Cut or tear bread into small cubes. Toss with 1 Tbsp EVOO, Chef John’s Signature Seasoning, and 1 tsp assorted fresh herbs. Toast in oven for 12 minutes or until golden brown.
7. Season romaine lettuce hearts and romaine chiffonade with 3 Tbsp EVOO, 1 Tbsp Aged Balsamic, and Chef John’s Signature Seasoning.
8. Place romaine on plate and top with grilled asparagus, crumbled Gorgonzola, and croutons.