



Asparagus Roasted with Finocchinona

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

- 12 asparagus spears, medium thickness
- 12 Finocchinona slices or any other flavorful salami
- garlic-infused olive oil

Instructions:

1. Heat oven to 425-degrees.
2. Rinse asparagus spears and pat dry. Trim woody ends.
3. Tightly wrap each asparagus spear with salami and place on a non-stick foil-lined baking sheet. Lightly brush with garlic-infused olive oil.
4. Roast for 8 – 10 minutes or until asparagus is tender and salami has begun to crisp.
5. Serve with Zucchini-Caper Dip.