

Bacon Wrapped Asparagus

Asparagus is a traditional Spring dish so it goes great for Easter. Here is a super simple, full of flavor version –



Bacon Wrapped

Asparagus

What you need:

- 1 large bundle of fresh asparagus, about a pound
- 12 oz package of bacon
- sea salt
- olive oil
- 1 hard-boiled egg, chopped

How to Do it:

Rinse the asparagus and remove the tough, white ends. Separate them into bundles of about 5-6 stalks.

Wrap each bundle with a slice of bacon.



Place in a single layer in a baking dish. Sprinkle some olive oil over the top and then some sea salt. If you are using a salt mill, use about 4-5 twists on a fine grind.



Place baking dish in a 325 degree oven and bake, uncovered for 15-20 minutes. Move the pan to the broiler for about 3-5 minutes to brown the bacon.

Garnish with chopped egg.



Serve hot!

Serves 4-6

© Copyright 2016 The Lazy Gastronome