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# Asparagus With Prosciutto and Pine Nuts

**From the Kitchen of:** Daniel and Amy

**Servings:** 6

**Prep Time:** 25 minutes **Bake Time:** 10 minutes **Bake Temp:**

**Ingredients:**

* ¼ cup butter
* 3 oz. thinly sliced prosciutto, chopped
* 2 cloves garlic, minced
* ½ cup pine nuts
* 1/3 cup fresh lemon juice
* 2 lbs. Fresh asparagus, trimmed
* Salt and pepper to taste

Melt butter in skillet over medium heat. Cook and stir the prosciutto, garlic and pine nuts in the melted butter until the garlic is fragrant and the nuts begin to turn brown, about 2 minutes. Stir in the lemon juice.

Bring a pot filled with lightly salted water to boil. Gently boil the asparagus until bright green and barely tender, about 3 minutes. Drain. Add the asparagus to the prosciutto mixture and toss to mix evenly. Season with salt and pepper. Serve hot.