

Healthy Recipe of the Week

Use Organic ingredients whenever possible.

Bacon-Wrapped Asparagus

Adapted from Dierbergs *Everybody Cooks* Spring 2015 Edition

1 pound medium asparagus
1 Tbsp olive oil
Freshly ground black pepper
Salt to taste
6 slices bacon

1. Trim asparagus spears to 6 inches. Lightly brush with olive oil; season with salt and pepper.
2. Wrap 1 slice bacon mummy-style around 4 to 5 asparagus spears, leaving tips exposed. Place wrapped bundles on preheated foil-lined jellyroll pan.
3. Bake in 400°F oven until bacon is tender, about 25 minutes. Serve immediately.