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# Prosciutto-Wrapped Asparagus With Orange Cream

- 2/3 cup light mayonnaise
- 2 tsp. grated orange zest
- 1/3 cup orange juice
- 1/2 tsp. pepper
- 18 jumbo asparagus
- 9 thin slices prosciutto, halved lengthwise
- Orange wedges, for garnish



1. In medium bowl, whisk together mayonnaise, orange zest, orange juice and pepper. Refrigerate until ready to serve.
2. In vegetable steamer (or asparagus pot; see tip), cook asparagus until crisp-tender, about 3 minutes. Rinse asparagus under cold water to stop cooking. Pat dry.
3. Wrap each asparagus with piece of prosciutto. Serve with orange cream for dipping. Garnish with orange wedges.

*Tip: There are tall, narrow pots designed specifically for steaming asparagus. The spears are placed standing up in a steamer insert, which puts the fatter ends of the spears closer to the heat source and the more delicate tips farther away. Of course, a regular steamer works fine.*

Makes 6 servings

Per serving: 166 calories, 11 g fat, 10 g carbohydrates (1.9 g fiber), 8 g protein, 784 mg sodium