



**The Gathered Green**  
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## **ROASTED ASPARAGUS WITH CRISPY PROSCIUTTO** **& POACHED EGG**

Thank you to framedcooks.com for inspiration towards this recipe and for the picture.

Serves 2 as a side

### **Ingredients**

- 2 teaspoons of olive oil, divided
- 4 thin prosciutto slices, thinly sliced crosswise
- 1 bunch fresh asparagus spears
- 30 grams parmesan cheese, shaved into strips
- ½ teaspoon sea salt
- 2 large eggs
- ½ tablespoon chopped thyme
- 1 tablespoon balsamic vinegar





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## Method

Heat 2 teaspoons oil in medium pan over medium-high heat. Add prosciutto; sauté until almost crisp, about 1 minute. Transfer to paper towels.

Preheat oven to 200 degrees Celsius.

Toss asparagus with remaining 2 teaspoons of oil, and arrange closely on a lined baking tray. Roast until tender, about 12 minutes.

Sprinkle cheese over asparagus, roast until melted, about 5 minutes. Divide among 2 plates. Cover to keep warm.

Meanwhile, pour enough water into large pot to reach depth of approximately 5cm. Add ½ teaspoon salt; bring to boil. Reduce heat to medium.

Crack 2 eggs, 1 at a time, into simmering water. Cook until whites are set but yolks are still soft, about 3 minutes. Using slotted spoon, gently transfer 1 egg to atop asparagus on each plate.

Sprinkle each serving with prosciutto and thyme. Season with salt and pepper and drizzle with balsamic vinegar; serve.

Enjoy

Jane

