

## GUASTELLO'S VILLAGE MARKET

# Asparagus and Prosciutto Puff Pastry

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Serves 4

### Ingredients

1 Sheet Puff Pastry - thawed  
1 Large Egg  
1 Tablespoon Water  
1/2 Cup Italian Blend Shredded Cheese  
1/2 lb. Asparagus - cleaned and trimmed  
Prosciutto

### Sauce

1 teaspoon Whole Grain Dijon Mustard  
1 teaspoon Fresh Lemon Juice  
1 teaspoon Honey

Preheat oven to 400°F

Lay puff pastry flat on a baking sheet sprayed with nonstick.

Fold edges 1/2 inch inward and press down gently with fork to secure. Puncture inside of puff pastry square several times with fork.

Layer 1/4 cup shredded cheese. Arrange asparagus evenly on top of cheese. Sprinkle remaining cheese over asparagus.

Mix egg and water. Brush edges of puff pastry with egg wash.

Bake for 15-17 minutes or until edges are golden brown.

Use a paper towel to blot any liquid released from asparagus.

Top with thinly sliced prosciutto and drizzle honey mustard sauce.

### Sauce

Mix ingredients together until incorporated.

Cook's Note: Best if served immediately.

***Credit: [wonkywonderful.com](http://wonkywonderful.com)***