

Grilled Asparagus Wrapped in Boursin and Prosciutto

12 Asparagus

6 thin slices prosciutto, halved crosswise

1 (6,5 oz.) tub of spreadable Boursin cheese

1 tablespoon Olive oil

Salt and pepper

Lightly coat asparagus in olive oil, generously salt and pepper. Over high heat, grill the asparagus, turning every couple minutes or so, until the asparagus becomes tender crisp, about 8 minutes. Let cool. Place 1 tablespoon of the Boursin on a half slice of the prosciutto, spreading it out in a line crosswise. Press an asparagus spear into the cheese wrap the prosciutto around the cheese and asparagus. Repeat until all the asparagus is wrapped.