

Asparagus Roll Ups

Savannah · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

12

Description

Fun way to eat asparagus Have the kids help out while making them and they will enjoy them even more

Ingredients

- - 6 slices bacon - 24 spears fresh asparagus
- trimmed - 1 (8 ounce) package cream cheese
- softened - 2 tablespoons finely chopped chives - 12 slices white bread
- crusts removed - 2 tablespoons butter
- melted - 3 tablespoons grated Parmesan cheese
- divided

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Grease a baking sheet. Place bacon in a large
2. deep skillet and cook over medium-high heat
3. turning occasionally
4. until evenly browned
5. about 10 minutes. Drain the bacon slices on a paper towel-lined plate. When bacon is cool
6. crumble and set aside in a bowl. Place asparagus spears into a large skillet and pour in about 1 inch of water. Place over medium heat
7. cover the skillet
8. and simmer asparagus until bright green and slightly tender
9. about 5 minutes. Remove asparagus and set aside. Place cream cheese and chives into the bowl with bacon and stir to evenly combine. Roll each bread slice with a rolling pin on a work surface until the slices are thin and flat. Spread cream cheese mixture evenly over each slice of bread. Center 2 asparagus spears on a bread slice
10. and roll the slice around the asparagus into a tidy and compact cylinder. Place seam side down onto the prepared baking sheet. Repeat with remaining ingredients. Brush each roll with melted butter and sprinkle each with about 1 1/2 teaspoon Parmesan cheese. Bake in the preheated oven until lightly golden brown and hot
11. 10 to 12 minutes. lutzflcat Recipe Tip After making the asparagus rolls in Step 9
12. you can refrigerate them for up to 6 hours before baking if desired.