

Bacon Wrapped Asparagus



Ingredients

20 stalks asparagus trimmed

10 slices bacon classic cut

1 teaspoon avocado oil

Salt and pepper to taste

Directions

- 1) Begin by rinsing the asparagus spears in cold water. Then pat them dry thoroughly.
- 2) Trim the woody ends of the asparagus. Add a teaspoon of avocado oil over them and season with salt and pepper to taste. Roll them around to coat them in the oil and spices.
- 3) Cut 10 slices of classic bacon in half lengthwise.
- 4) Wrap each strip of cut bacon around the asparagus as tightly as possible.
- 5) Line a baking sheet with foil and place a wire rack on top.
- 6) Place the bacon-wrapped asparagus (seam side down) onto the wire rack.
- 7) Bake at 400 degrees for 10 minutes. Flip the asparagus over using tongs and bake for another 10 minutes. Turn the oven on broil and bake for an additional 2-3 minutes (You can also add some shredded cheese to the top when broiling.)
- 8) Serve immediately.