Sautéed Green Asparagus Wrapped in Bacon with Sugo

Asparagus Wrapped in Pancetta

Medium 4 Servings 45 min.



Even the Romans loved green asparagus. Today, this delicate vegetable mostly comes from the province of Foggia in Apulia. The ideal harvest time is during the months of May and June. The popular version wrapped in bacon tastes especially delicious with a fruity tomato sauce.

“Asparago in cappotto della pancetta con sugo pomodori”—or in English: pan-seared green asparagus wrapped in pancetta. If you don’t have time for a labor-intensive risotto with green asparagus but still want to enjoy this green vegetable, you’ve come to the right place. It’s ready in a flash—as a main course or a side dish to accompany other Italian meals. Molto delizioso!

Ingredients

20 spears of green asparagus (about 850 g)

1 package ORO di Parma Sugo Tradizionale tomato sauce (400 g)

10 thin slices of smoked breakfast bacon

3–4 tbsp olive oil

1 clove of garlic

1 chili pepper

1/2 lemon

50 g butter

Salt and freshly ground pepper

Used products:



Step 1: The Preparation

Cook the asparagus in salted water for about 3 minutes. Then wrap each asparagus spear tightly in a slice of bacon. Next, heat olive oil in a pan and sauté the asparagus for about 4 minutes—when it's crispy and crunchy, it's done.

Step 2: The Tomato Sauce

Sauté the garlic and chili in a pot with a little olive oil. Add the ORO di Parma Sugo Tradizionale to the pot and heat it through. Then season with salt and pepper to taste.

Diese und weitere leckere Rezeptideen findest du auf:
www.orodiparma.de/italienische-rezepte