



Even if you don't usually eat your greens, you won't be able to resist this showstopping side dish

What you'll need:

For the wraps

- 12 large asparagus spears
- 12 slices of prosciutto ham

For the dipping sauce

- 80g feta cheese
- 80g cream cheese
- 2 tablespoons of cream
- A heaped tablespoon of chives
- A teaspoon of lemon zest

How to make them:

1. Cut an inch off the bottom of each spear to remove the woody end.
2. Tightly wrap a slice of prosciutto ham around each spear, pressing the ends down well. You could use a cocktail stick to hold together if that helps.
3. Grill on the barbeque for 7 minutes, turning frequently.
4. To make the dipping sauce, blend the feta cheese and cream cheese together, and gradually add the cream. You can use a food processor or mix with a bowl and spoon.
5. Just before serving stir through the chives and lemon zest.

It's really important to remember to ALWAYS BBQ OUTSIDE, as carbon monoxide is not harmful in open spaces!

Never BBQ inside your home or in a tent or gazebo – even if the doors are open.