

# **Asparagus with Pancetta**

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**Servings: 4**

**1 bunch asparagus, grilled**  
**1/2 pound pancetta, chopped**  
**2 eggs, hard-boiled**  
**parmegiano reggiano**  
**black pepper**

Grill asparagus. (Asparagus can also be steamed or oven roasted)

Saute pancetta in a bit of olive oil until crispy. Drain and set aside. Meanwhile hard boil the eggs for 13 minutes, then cool. Peel the eggs and set the yolk aside for another use. Finely chop the whites.

To serve the dish, place the room temperature asparagus on the plate. Top with the pancetta, then the egg whites. Shave parmegiano reggiano on top. Top with a couple twists of cracked black pepper.

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Per Serving (excluding unknown items): 150 Calories; 7g Fat (45.8% calories from fat); 19g Protein; 1g Carbohydrate; trace Dietary Fiber; 146mg Cholesterol; 1560mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Vegetable; 1/2 Fat.