



SCRAMBLED EGGS WITH ASPARAGUS AND LÓPEZ ORTEGA IBERIAN HAM

Ingredients:

- 1 bunch of wild or fresh green asparagus.
- 200 gr. of diced López Ortega Iberian Ham.
- 3 eggs.
- Parsley, garlic powder, salt and olive oil.

Directions:

Wash the asparagus and cut the stalks individually, removing the hard yellowish part and leaving the green part of the stalk and the point. Cut the remaining part into two or three pieces depending on the length of the asparagus.

Put three or four tablespoons of oil into a frying pan and warm on a low heat. When the oil is hot, add the asparagus pieces and brown over a low heat. When the asparagus is half cooked, add the diced ham. After a minute, season with parsley, garlic powder and a little salt. Toss until the asparagus is done (you can test it with a fork to see if it needs more time. If this is the case, add a little water to prevent it from burning and wait for the water to evaporate). Once done, crack and add the eggs and mix with a wooden spatula. More salt can be added according to taste, and the eggs should be scrambled as required.

This dish should be accompanied by a good wine and a little bread.