

Bacon Wrapped Sesame Asparagus



Ingredients

- 1 bunch of asparagus, about 20-25 spears, stems removed
- 4 slices thick-cut bacon
- 1 1/2 tablespoons olive oil
- 1/2 tablespoon toasted sesame oil
- 1 1/2 tablespoon brown sugar
- 1 garlic clove, minced or pressed
- 1/2 tablespoon toasted sesame seeds

Info

- **Prep:** 5
- **Cook:** 40
- **Serves:** 4
- [Source](#)

★★★★★ from 1 votes

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Directions

1. Preheat oven to 400 degrees F. Line a baking sheet with aluminum foil and place a wire rack on top. Spray the rack with nonstick spray. In a small bowl, whisk together oils, brown sugar and garlic. Set aside.
2. Bunch together 5-6 asparagus spears and tightly wrap a piece of bacon around the bundle. Place on the wire rack seam-side down and repeat. Using a pastry brush, a spoon or even your hands (I did this...), brush the spears thoroughly with the oil/sugar mixture. Give each bundle a hefty sprinkle of sesame seeds. Roast for 35-40 minutes, or until bacon is crispy. Serve warm.

[bacon](#), [asparagus](#), [sesame](#)

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