

Asparagus Rolls

- 16 asparagus spears
- 1 (8-ounce) tube crescent roll dough
- 1 cup shredded Monterey Jack cheese (or Muenster)
- 4 slices bacon, cooked and crumbled
- 3 green onions, sliced

Snap or cut the woody ends off the asparagus spears. Boil, steam or microwave for 2-7 minutes until tender crisp. Drain and pat dry with a paper towel. Separate the dough into 8 triangles. Divide the cheese, bacon and green onions among the rolls, leaving a border so the ingredients don't come out of the roll as it bakes. Place two asparagus spears on the wide end of each triangle. Roll to enclose all ingredients. Arrange the rolls on a greased baking sheet. Bake at 400 degrees for 10-12 minutes until the rolls are browned.