



CHARRED ASPARAGUS WITH A LEMONY GREMOLATA AND TOASTED BREADCRUMBS

 30 minutes

 Serves 4

Meal Difficulty



COOKING DIRECTIONS

- 1 Make the gremolata! Smash the garlic with the heel of your knife. Add a pinch of salt to the cloves and roughly chop. Place the parsley over top of the garlic and continue to chop until you have a coarse mince. Grate the lemon directly on top, sprinkle with cheese, and add a pinch of red pepper flakes. I like to run my fingers through the mixture to incorporate the ingredients. Transfer to a small bowl and set aside.
- 2 Make the breadcrumbs! Drop the crusty bread into a food processor with a pinch each of salt and pepper. Pulse until you have what resembles coarse breadcrumbs. Heat up your cast iron skillet over medium low heat; add a tablespoon of oil and then the breadcrumbs. Stir and toast until golden brown – about 5 minutes. Transfer to a bowl, set aside, and wipe out any breadcrumb residue.
- 3 Turn the heat up to medium and get the pan nice and hot! This step is important! Add a swirl of oil and then add the asparagus. Season generously with salt and pepper. Try not to turn the asparagus right away so the char marks can form.
- 4 After about 5 minutes, add the shallots and roll the asparagus to cook on all sides.
- 5 Once the asparagus is tender and a beautiful green color, about 3-5 minutes more, remove it from the heat.
- 6 Top it with the gremolata and toasted breadcrumbs and serve!

INGREDIENTS

4 oz crusty bread

1 tbsp oil

1 bunch parsley chopped, about 1 cup

zest of 1 lemon

2 garlic cloves, chopped

1 tbsp freshly grated parmesan cheese

1 pinch of red pepper flakes

1 bunch of asparagus

1 shallot, sliced into thin rings

salt and pepper

flakey salt for garnish (like Maldon sea salt flakes)