

ROASTED ASPARAGUS WITH BUTTERY LEMON BREADCRUMBS

Ingredients

- 2 bunches asparagus, ends trimmed
- 2 tablespoons olive oil
- 1 teaspoon lemon pepper
- 1 teaspoon kosher salt
- 2 tablespoons unsalted butter
- 2/3 cups panko (Japanese breadcrumbs)
- ½ teaspoon kosher salt
- ½ teaspoon fresh ground pepper
- Zest of 1 lemon

Directions

Preheat the oven to 425 degrees and place a rack in the top third of the oven. Arrange the asparagus on a rimmed baking sheet and drizzle the oil over top. Season with lemon pepper and salt and toss with your hands to coat. Spread the asparagus in a single layer and roast for 12-15 minutes or until the spears are tender and slightly blistered. Cooking time will vary depending on the thickness of the stalks. Transfer to a serving platter.

Meanwhile, melt the butter in a skillet set over medium heat. Add the panko and cook, stirring frequently, until the crumbs are golden brown and toasted, about 6-8 minutes. Stir in the salt, pepper, and lemon zest. Check the seasonings and adjust, if needed. Top the asparagus with the toasted breadcrumbs and garnish with chopped parsley. Serve with lemon wedges, if desired.