

ROASTED ASPARAGUS

Ingredients:

- 2 lb. of asparagus, trimmed to where it naturally folds
- 1/3 cup plus 2 tablespoons good olive oil
- salt and pepper
- 7 anchovy fillets, in oil, drained and chopped
- 2 minced garlic cloves
- 1 C panko
- 1/4 lemon juice
- 2 tsp. lemon zest
- 1 T chopped parsley, flat-leaf
- juice of one lemon for drizzling

Directions:

Preheat the oven to 425 degrees. On a baking sheet, toss 2 pounds asparagus with 2 tbs. olive oil, season with salt and pepper. Roast at 425 degrees for 20-25 mins. or until tender. Turning once.

In a skillet, stir 1/3 C of olive oil with anchovies over moderate heat until the anchovies dissolve. Add 2 minced garlic cloves, cook for 1 min. Add the panko and cook for about 5 minutes, stirring frequently, browning the panko. Stir in 1 T of chopped parsley and 2 tsp. of lemon zest and mix. Transfer the asparagus to a platter. Top with lemon juice and the panko mixture.