

**Side Dish**

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# **Asparagus Gremolata**

Good Housekeeping Magazine - February 2011

**Servings: 6**

**Preparation Time: 20 minutes**

**Start to Finish Time: 30 minutes**

**salt and pepper**

**2 pounds jumbo asparagus, trimmed and peeled**

**1 clove garlic, finely chopped**

**1 tablespoon extra-virgin olive oil**

**1 teaspoon extra-virgin olive oil (additional)**

**1 teaspoon freshly grated lemon peel**

**1/4 cup panko (Japanese-style bread crumbs)**

**1/4 cup packed fresh flat-leaf parsley leaves, finely chopped**

Heat a large covered saucepot of water to boiling on high.

Fill a large bowl with ice and water.

Add one teaspoon of salt, then the asparagus, to the boiling water. Cook, uncovered, for 5 to 6 minutes or until bright green and a knife pierces easily through the stalks.

With tongs, transfer directly to the bowl of ice water. When the asparagus is cool, drain well. Roll between paper towels to dry completely.

The asparagus can be refrigerated in an airtight container or resealable plastic bag up to overnight.

In a 12-inch skillet, combine the garlic, one tablespoon of the oil and 1/2 teaspoon of lemon peel.

Cook on medium or until golden, stirring occasionally.

Add the panko and cook for 1 to 2 minutes or until golden and toasted, stirring frequently. Transfer to a small bowl. Wipe out the skillet.

In the same skillet, combine the asparagus, one tablespoon of water and the remaining one teaspoon of oil.

Cook on medium for 2 to 5 minutes or until heated through, turning frequently. Transfer to a serving platter.

Stir the chopped parsley, remaining lemon peel, 1/4 teaspoon of salt and 1/4 teaspoon of freshly ground black pepper into the panko mixture.

Spoon the seasoned panko over the asparagus.

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Per Serving (excluding unknown items): 21 Calories; 2g Fat (96.3% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Vegetable; 1/2 Fat.