
Grilled Asparagus with Gremolata

Summer Cookout Cookbook

Food Network Magazine - June 2021

TIPS:

Oil the grates or toss vegetables with oil before grilling to prevent sticking.

Consider using a grill basket for thin or small vegetables.

Cut vegetables like squash on the bias to yield larger slices for the grill.

1/4 cup panko

1 clove garlic, minced

pinch salt

olive oil

1 tablespoon chopped parsley

1 teaspoon lemon zest

2 bunches trimmed asparagus

salt

pepper

In a skillet with olive oil, toast the panko with the garlic and a pinch of salt.

In a bowl, mix the panko with the parsley and lemon zest.

Toss two bunches of asparagus with olive oil. Season with salt and pepper.

Grill over medium-high heat until just tender, 5 to 6 minutes.

Toss with the gremolata.

Side Dishes

Per Serving (excluding unknown items): 62 Calories; 1g Fat (7.8% calories from fat); 2g Protein; 12g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 45mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Vegetable; 0 Fruit; 0 Fat.