

Roasted Asparagus with Goat Cheese and Hazelnuts

www.TheFreshMarket.com

*2 pounds thick asparagus,
woody ends trimmed
freshly ground pepper
zest of one lemon
3 tablespoons extra-virgin
olive oil, divided
2 tablespoons hazelnuts,
finely chopped
4 ounces herbed goat
cheese, room temperature
Kosher salt
2 tablespoons panko bread
crumbs
1 tablespoon buttermilk*

Preheat the oven to 450 degrees.

On a large rimmed sheet pan, toss the asparagus with two tablespoons of olive oil to coat. Season to taste with salt and pepper. Spread the asparagus in a single layer.

Roast, turning halfway through cooking, until tender and lightly browned, 12 to 15 minutes. Do not overcook. The asparagus should maintain a slightly crisp texture.

Meanwhile, in a small pan over medium heat, combine the hazelnuts, panko, lemon zest and an additional one tablespoon of olive oil. Toast until fragrant and lightly browned, about 3 minutes. Set aside.

In a bowl, whisk together the goat cheese and buttermilk until smooth and mousse-like. Spread the goat cheese out in a layer about 1/4-inch deep on a serving platter. Place a warm asparagus layer over the goat cheese. Top with the hazelnut mixture.

Serve immediately.

Per Serving (excluding unknown items): 475 Calories; 52g Fat (94.9% calories from fat); 3g Protein; 3g Carbohydrate; 1g Dietary Fiber; 1mg Cholesterol; 17mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 10 Fat.