



Asparagus with Lemon Panko Crumbs

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 5 minutes

Total Time: 15 minutes

Ingredients

- 1 pound fresh asparagus
- 4 tsp unsalted butter, divided
- 1/2 cup panko crumbs
- 1 tsp lemon zest
- 1 tbsp finely chopped fresh parsley
- 2 tsp fresh lemon juice
- 1/2 tsp kosher salt
- freshly ground black pepper, to taste

Instructions

Snap or cut tough lower ends off of asparagus spears. If you hold an asparagus spear at the lower end with one hand and about half way up the stalk with the other and bend the stalk, it will generally snap at the point where the tender and tougher areas meet. I usually snap one this way and then cut the others at about the same place.

Set a large strainer in your sink. Fill a medium-size bowl with water. Add a cup of ice cubes. Set aside. Heat a large pot of water until rapidly boiling. Add one teaspoon kosher salt and stir. Add asparagus and set a timer for 2-4 minutes. Cook until crisp-tender. Very slender stalks will barely take 2 minutes, thicker ones can take up to 4 minutes.

As soon as asparagus is crisp-tender, drain well, then immediately plunge into the prepared iced water. This will stop the cooking process and prevent the asparagus from becoming wilted.

Drain well again. Roll asparagus in a clean kitchen dish towel and pat lightly. If making ahead, remove asparagus from the towel and wrap with several thicknesses of paper toweling. Place wrapped asparagus in a plastic storage bag and refrigerate for up to 6 hours.

For the panko crumbs, heat butter in a small sauté pan until melted. Add panko crumbs and cook for 1 minute, stirring continuously. Remove from heat and cool slightly. Add lemon zest and parsley. Set aside. (Can be made several hours in advance. Cover and store in a airtight container when cool.)

When ready to serve, melt remaining 2 teaspoons butter in a large skillet. Add lemon juice and swirl pan to mix. Add asparagus, kosher salt (more to taste) and freshly ground black pepper. Toss to coat asparagus with butter mixture. Heat till asparagus is hot, about 1-2 minutes. Transfer to a serving platter and sprinkle with prepared panko crumbs.

Recipe from The Cafe Sucre Farine