

PARMESAN ROASTED ASPARAGUS

Italians often eat their vegetables as “antipasti”—that is, before the main course. This is a very easy first course that I sometimes serve in the classic Italian way, topped with a single fried egg.

Serves 6

- 2½ pounds fresh asparagus (about 30 large)
- 2 tablespoons olive oil
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- ½ cup freshly grated Parmesan cheese
- 2 lemons cut in wedges, for serving



PARMESAN ROASTED ASPARAGUS

Preparation:

1. Preheat the oven to 400 degrees.
2. If the stalks of the asparagus are thick, peel the bottom half of each. Lay them in a single layer on a sheet pan and drizzle with olive oil. Sprinkle with salt and pepper.
3. Roast for 15 to 20 minutes, until tender. Sprinkle with the Parmesan and return to the oven for another minute. Serve with lemon wedges.

I prefer thick asparagus to thin ones; they have much more flavor.