

## Roasted Asparagus with Lemon Breadcrumbs

TIME: 5 minutes active time

MAKES: 4 servings

1 large bunch asparagus, trimmed  
1 tablespoon plus 1 teaspoon olive oil  
Zest and juice of 1 small lemon  
Salt and freshly ground pepper  
1/2 cup panko (Japanese breadcrumbs)

Preheat the oven to 450 degrees.

Place the asparagus in a baking dish, and toss with one teaspoon of the oil.

Place the remaining tablespoon of oil in a small bowl. Stir in the lemon zest and juice, and season with salt and pepper. Stir in the breadcrumbs, mixing until they stick together when you press them into a clump in your hand.

Scatter the breadcrumbs over the asparagus, and roast 15 to 20 minutes on the top shelf, until the asparagus are cooked and the breadcrumbs have browned. Serve immediately.