



Roasted Asparagus with Fresh Lemon Zest and Parmesan

Yield: 6 portions

Ingredients

1 #	Asparagus, wash, dried, trimmed
1 ea	Lemons, zested
¼ C	Extra virgin olive oil
As Needed	Sea salt and freshly ground black pepper
¼ C	Parmesan cheese, freshly grated

Method

1. Preheat your conventional oven to 400°F degrees.
2. Spread the asparagus on parchment paper-lined half sheet pans in a single layer; sprinkle liberally with the lemon zest.
3. Drizzle generously with the olive oil and season with salt and pepper.
4. Roast the asparagus until it is just tender to the bite.
5. Plate and garnish with grated parmesan cheese.