









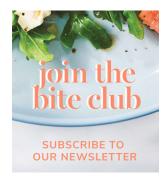
## parmesancrusted baked asparagus

Simply bake up these Parmesan-Crusted Asparagus, green stalks coated in a cheesy breadcrumb mixture and baked to a golden crisp. These addictive spears aren't only a family favorite, they're also the perfect company-iscoming side dish that can be assembled in advance and popped in the oven 15 minutes before dinnertime.

SERVES: 4

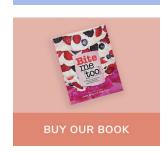
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## ingredients

- ¾ cup mayonnaise
- · 2 tbsp Dijon mustard
- 2 tsp fresh lemon juice
- 1 tsp kosher salt
- 11/2 cups panko (Japanese breadcrumbs)
- 3/4 cup freshly grated Parmesan cheese
- 2 large bunches of asparagus
- 2 tbsp olive oil

## directions

- 1. Preheat oven to 450°F. Coat a large baking sheet with non-stick cooking spray.
- 2. In a large bowl, whisk mayonnaise, Dijon mustard, lemon juice and salt.
- 3. On a large plate, combine panko and Parmesan.
- 4. Stalk by stalk, dip asparagus in mayonnaise mixture, followed by the panko mixture. Place crusted asparagus on the prepared baking sheet and sprinkle the stalks with olive oil.
- 5. At this point you can place the tray in the refrigerator for a few hours before baking. To cook, bake 14-16 minutes, turning the asparagus halfway through cooking. Sprinkle with coarse salt before serving.

