

Lemony Broiled Asparagus

Ingredients

1 lb Asparagus
1 T Olive Oil
1/2 t Kosher Salt
0 ds Ground Black Pepper
1/2 Lemon
1 T Parmesan

Instructions

- 1.Preheat a broiler to high. Cut off the tough bottom ends of the asparagus. Add the asparagus stalks to a foil-lined baking sheet.
- 2.Drizzle them with olive oil, and add the kosher salt and a few grinds of black pepper. Thinly slice 4 lemon wheels from the lemon, then add them right on the baking sheet.
- 3.Broil 3 minutes. Remove the tray and stir. Then broil 2 to 3 minutes more, until the spears are tender when pierced by a fork at the thickest part. Sprinkle with grated Parmesan cheese and serve.