

Asparagus with Gremolata Sauce

Makes: 6 servings

Ingredients

- 2 cups asparagus, trimmed (about 8 ounces)
- 2 tablespoons unsalted butter
- 2 teaspoons lemon peel, grated
- 1 large clove garlic, minced
- 2 tablespoons lemon juice
- parsley for garnish (optional)



Directions

1. Cook asparagus in a large pot of boiling water until tender, about 4 minutes.
2. Drain asparagus; rinse with cold water to cool quickly and drain again. Pat dry.
3. To make sauce: melt butter in a heavy large skillet over medium-high heat. Add lemon peel and garlic and stir for 30 seconds.
4. Add asparagus to sauce and toss to coat.
5. Sprinkle with lemon juice. Sauté until asparagus is heated through and coated with sauce, about 3 minutes.
6. Transfer to platter. Sprinkle with parsley if desired and serve.

Recipe from: *Eat Smart New York!* Cornell University Cooperative Extension, adapted by the USDA Food and Nutrition Administration.

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