



## Grilled Asparagus with Parmesan and Lemon

*Serves 8*

3 bunches asparagus  
Salt and pepper  
Zest and juice of 2 lemons  
Olive oil  
½ pound parmesan block

Cut the bottoms off of the asparagus & toss. Season asparagus tips with salt, pepper, and lemon zest. Toss the asparagus in olive oil and lightly grill until tender. Place the asparagus on a platter. Shave the parmesan with a vegetable peeler and sprinkle the shaved parmesan over the asparagus. Squeeze the lemons over the top of the asparagus. Serve at room temperature.