

Asparagus with Gremolata Sauce

Rating: ★★★★★

Makes: 6 servings

Ingredients

- 2 pounds** asparagus (washed and trimmed)
- 2 tablespoons** margarine (or butter)
- 2 teaspoons** lemon peel (grated)
- 1** garlic clove (large, minced)
- 2 tablespoons** lemon juice (fresh)

Directions

1. Cook asparagus in a large pot of boiling water until tender, about 4 minutes.
2. Drain: rinse with cold water to cool quickly, and drain again.
3. Pat dry; wrap in a paper towel and then plastic wrap and refrigerate.
4. Melt margarine in a heavy large skillet over medium-high heat.
5. Add lemon peel and garlic and stir for 30 seconds.
6. Add asparagus and toss to coat.
7. Sprinkle with lemon juice. Sauté until asparagus is heated through and coated with Gremolata sauce, about 3 minutes.
8. Transfer to platter. Sprinkle with parsley and serve.

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	70	
Total Fat	4 g	6%
Protein	3 g	
Carbohydrates	6 g	2%
Dietary Fiber	3 g	12%
Saturated Fat	0.5 g	3%
Sodium	35 mg	1%