

Grilled Asparagus with Parmesan  
(Courtesy of John Wood, owner of Open Hand Pasta)

\*Yields 4 servings

2 lbs asparagus, stalks trimmed

2 tbs olive oil

1/2 tsp Sea Salt

1/2 tsp Black Pepper

3 tbs parmesan, freshly grated

1 lemon, cut into 4 wedges

Heat your grill on high heat.

Gently toss the asparagus in the olive oil, salt, and pepper.

Gently place on the grill and let sear each side for 2-3 minutes. You want it to get some color and char.

Remove.

Top with the parmesan and serve with lemon wedge on side.