
Roasted Asparagus with Fried Egg Gremolata

Description

Chef Maka puts his own twist to your average roasted asparagus dish. A quick and easy recipe that is sure to impress.

Total time: 25 min Yield: 2 servings

Ingredients

6 to 10 pieces large asparagus (blanched)
1 lemon (zested)
1 orange (zested)
2 pieces garlic (minced)
2 Tbsp Italian parsley (chopped)
1 tsp oil
salt
1 fried egg (sunny side up)
1 Tbsp grated Parmesan cheese

Prep Time: 15 min Cooking Time: 10 min Total Time: 25 min

Instructions

Blanch asparagus for one minute, pat dry and set aside. Prepare the gremolata by mixing the lemon, orange zest, garlic, parsley, oil and a pinch of salt. Oil asparagus and season with salt and pepper and roast on medium high heat in sauté pan. Remove and set aside.

In a sauté pan, fry an egg sunny side up for about 3 to 5 minutes. Sprinkle with gremolata & Parmesan cheese and eat. Enjoy!

Recipe brought to you by:

Chef Maka Kwon