



COOKS ON MAIN

for the everyday chef

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Roasted Asparagus with Gremolata and Pistachios
serves 6-8

Ingredients:

2 pounds fresh asparagus
1 tablespoon olive oil
A sprinkle of Kosher salt and pepper, for roasting the asparagus
2 tablespoons fresh lemon zest
4 tablespoons parsley, minced
1 clove garlic, minced
1/4 cup pistachios, coarsely chopped
2 tablespoons butter, melted

Directions:

1. Make the gremolata in a bowl by mixing together the lemon zest, minced parsley, and garlic.
2. Chop the pistachios, and keep separate.
3. Prep the asparagus by washing well, and trimming any tough stalk ends.
4. Roast the asparagus at 400 degrees F for 9-10 minutes, or until bright green, and crisp tender. The tip of a paring knife should easily pierce the thicker part of the stalk.
5. When ready to serve, melt 2 tablespoons of butter in a skillet, and add the pistachios. Cook until the butter turns golden brown and the pistachios become toasty warm.
6. Top the roasted asparagus with the gremolata and the warm, buttery pistachios. Serve immediately.