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ASPARAGUS WITH BREADCRUMBS AND LEMON ZEST

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Serves 4

- 1 bunch of asparagus, trimmed (about 1 pound)
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon unsalted butter
- Coarse salt and ground black pepper
- ½ cup coarse breadcrumbs (from 2 slices whole-wheat bread pulsed in a food processor)
- Grated zest of 1 lemon

- Preheat oven to 425 degrees. On a rimmed baking sheet, drizzle asparagus with oil, turning to coat, and season with salt and pepper. Roast, shaking sheet once, until asparagus is crisp-tender and tips are golden, 12-14 minutes.
- Meanwhile, warm butter in a skillet over medium heat. Add breadcrumbs and stir until toasted. Season with salt and stir in lemon zest.
- Top asparagus with breadcrumbs.