

Asparagus Parmesan

Oscar · 28/09/2024

**Prep Time**

15 mins

Difficult

Medium

Servings

5

Description

Panfried asparagus with Parmesan cheese thats sautéed to perfection makes an easy side

Ingredients

- - 1 tablespoon unsalted butter - ¼ cup olive oil - 1 pound fresh asparagus spears
- trimmed - ¾ cup grated Parmesan cheese - salt and ground black pepper to taste

Instructions

1. Melt butter with olive oil in a large skillet over medium heat. Add asparagus spears; cook
2. stirring occasionally
3. until desired firmness
4. about 10 minutes. Drain off and discard excess oil; sprinkle with Parmesan cheese
5. salt
6. and pepper. Cook's Note: You can substitute olive oil for the butter. I use butter for the flavor.