

Panko-Roasted Asparagus

Yields: 6 servings
Prep: 20 min

Ingredients

- 1 pound thick asparagus spears
- 1/2 cup light mayonnaise
- 1/3 cup Dijon mustard
- 2 teaspoons lemon juice
- 1 cup panko bread crumbs
- 2 Tbsp peanut oil

Directions

1. Preheat oven to 425 degrees F. Snap off and discard woody bases from asparagus. If desired, scrape off scales. In a small bowl combine the next three ingredients (through lemon juice). Transfer half of the mixture to a small bowl; cover and chill until ready to serve.
2. Place bread crumbs in a shallow dish. Spread asparagus with remaining mayonnaise mixture, then roll in bread crumbs to coat. Place in a 15x10-inch baking pan. Drizzle with oil.
3. Roast 12 minutes or until asparagus is crisp-tender and crumbs are golden. Serve with reserved mayonnaise mixture.