

# Roasted Asparagus in Panko Bread Crumbs

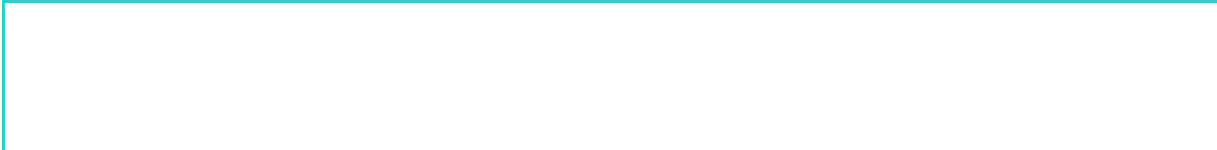
**Category:** Appetizers

**Servings:** 6

**Rating:** 10

**Source:** The 150 Best American Recipes

**Description:**



**Ingredients:**

Mayonnaise	1/4 cup
Dijon mustard	2 tablespoons
Lemon juice	1 teaspoon
Sea salt	to taste
Pepper	a few grinds
Asparagus	one bunch, at least 12 thickish spears
Panko bread crumbs	as much as is needed, but about a cup
Olive oil	2 tablespoons, or so

**Instructions:**

Whisk the mayonnaise, dijon, lemon juice, and salt and pepper in a large bowl. Wipe olive oil onto a baking sheet and pour the panko crumbs onto a large plate. Peel the asparagus spears and break off the tough ends. Add them to the mayonnaise mixture and stir to coat each spear.

One at a time, place each spear on top of the crumbs and flip crumbs onto the asparagus to coat it. Place the coated asparagus spear onto the baking sheet and repeat until all spears are done. Sprinkle lightly with olive oil.

If not ready to bake, cover the baking sheet with wrap and refrigerate (for up to a couple of hours).

Bake the asparagus in a pre-heated 450° oven, turning once half-way through, until the panko crumbs are turning golden brown and the asparagus is cooked but still slightly crisp, about 12-18 minutes. Sprinkle with salt and serve immediately.