Lemon Parmesan Asparagus with Spinach Pesto

Date : 01-08-2019

Ingredients

- 1 medium bunch of asparagus (20-25 stalks)
- 1 1/2 cups spinach
- 8 or 9 basil leaves
- 1 clove garlic
- 3 tbs shredded parmesan cheese (but depends on how cheesy you want it)
- 2 1/2 tbs lemon
- 2 tbs olive oil
- 1 1/2 tbs pine nuts
- 1/3 tsp salt

Method

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1. Preheat your oven to 200 degrees celsius
2. In a small bowl, combine 1 1/2 tbs olive oil and 1 1/2 tbs lemon juice
3. Place a sheet of foil on a baking tray, and spread out your asparagus
4. Drizzle the asparagus with the olive oil and lemon mixture, and sprinkle with parmesan cheese (how much you use is completely up to you! Generally 3 tbs does the trick, but you can always use less), and place in the oven for about 15 minutes, or until the cheese completely melts and begins to crisp

Spinach pesto

1. Blend together your spinach, basil, garlic, salt, pine nuts, remaining lemon juice, and olive oil in a food processor until smooth

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