

Recipe

Name: **BROILED ASPARAGUS SPEARS WITH LEMON**

INGREDIENTS

2 medium lemons, thinly sliced

1 lb medium asparagus spears

Cooking spray

2 teaspoons olive oil

¼ teaspoon salt

1/8 teaspoon pepper

COOKING DIRECTIONS

1. Preheat the broiler.
2. Line a broiler pan with aluminum foil. Arrange the lemon slices close together in a single layer in the pan. Arrange the asparagus spears in a single layer on the lemon slices. Lightly spray the lemon slices with cooking spray.
3. Broil about 4 inches from the heat for 6 minutes, or until just tender-crisp.
4. Transfer the asparagus to a serving plate. Drizzle the oil over the asparagus. Sprinkle with the salt and pepper. Drizzle with any accumulated juices from the boiler pan. Place the lemon slices on or around the asparagus.