



# FUSTINI'S<sup>®</sup>

## Roasted Asparagus Caesar Salad

### Ingredients

- 1 pound asparagus, washed and ends snapped off
- 2 tablespoons [Fustini's Gremolata olive oil](#)
- Kosher salt and pepper
- 1 clove garlic, minced
- juice of 1/2 lemon
- 2 tablespoons [Fustini's Sicilian Lemon balsamic](#)
- 1 teaspoon wholegrain mustard
- 1 teaspoon anchovy paste
- dash [Worcestershire](#)
- 2 tablespoons [Fustini's Delicate SELECT olive oil](#)
- 1 teaspoon parsley, chopped
- romaine lettuce leaves
- several shavings of Parmesan cheese
- crushed garlic croutons

# Directions

## Step 1.

Preheat oven to 375° F. Toss the asparagus with 1 tablespoon of the Fustini's Gremolata Olive Oil and season with salt and pepper.; Lay the asparagus out on a sheet pan and roast in the hot oven until just softened, 4 to 6 minutes.

## Step 2.

Place the garlic, lemon juice, Fustini's Sicilian Lemon Balsamic Vinegar, mustard, anchovy, and Worcestershire into a blender and process until smooth. Add the other tablespoon of Fustini's Gremolata Olive Oil and the Fustini's Extra Virgin Olive Oil and blend to combine. Season this dressing with salt and pepper and chopped parsley.

## Step 3.

Once the asparagus is out of the oven, cut the spears in thirds, toss them with some of the dressing, and set aside.

## Step 4.

To serve, place the romaine leaves on the bottom of a service platter. Spoon the asparagus into the romaine and garnish with parmesan shavings and crushed garlic croutons.