

Grilled Fresh California Asparagus with Pancetta, Pepato Cheese and Herbs

1-1/2 pounds jumbo or extra-large fresh California asparagus, trimmed, olive oil, as needed
2 tablespoons grated pepato cheese (Romano cheese with peppercorns) or plain Romano
3 ounces thinly-sliced pancetta or 3 slices American bacon, cooked crisp, then crumbled
1 tablespoon chopped Italian (flat leaf) parsley
1 tablespoon shredded basil
1 tablespoon shredded mint



Generously coat asparagus spears with olive oil. Grill over medium-hot heat. Turn frequently, until asparagus is lightly browned and tender-crisp, about 6 minutes for extra-large and a minute or two more for jumbo. Arrange on a warmed serving platter.

Sprinkle with cheese, pancetta, and herbs.

6 servings

Nutrients per serving: calories 103; calories from fat 65; fat 7 grams; saturated fat 2 grams; cholesterol 8 mg; sodium 114 mg; carbohydrate 6 grams; dietary fiber 3 mg; protein 5 mg

For a high-quality, high-resolution photo go to: <http://www.calaspphoto.com/>

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