

## **CRISPY ASPARAGUS SALAD WITH TOASTED BREAD CRUMBS**

(slightly modified from [this post](#))

for the bread crumbs:

1 cup of bread crumbs, preferably from fresh bread

1 tablespoon olive oil

1/4 teaspoon salt

for the salad:

1/2 cup walnuts, slightly toasted

1 lb. asparagus, tough bottoms trimmed

1/2 cup grated Parmigiano Reggiano

1/2 teaspoon crushed red pepper flakes

salt and black pepper to taste

zest from 1 lemon (I used Meyer lemon)

1/4 cup lemon juice

1/4 cup olive oil

Make the toasted crumbs: Heat the oil over medium heat. Add the crumbs and the salt. Cook, stirring occasionally, until crumbs are golden brown. Reserve. You will use 1/3 to 1/2 of the crumbs in the salad. It is easier to make a larger amount so it won't burn easily. Save the rest to use over pasta or in other tasty concoctions.

Make the dressing by whisking the lemon juice and zest, oil, red pepper flakes. Season with salt and pepper. Reserve.

Prepare the asparagus: Using a sharp knife, slice the asparagus thinly on the bias. Place in a microwave safe dish in a single layer, cover with a damp paper towel and microwave for 1 minute. Remove the paper towel and allow it to sit at room temperature.

Assemble the salad: combine the toasted walnuts, asparagus, toasted crumbs, Parmigiano cheese in a large bowl, drizzle the dressing all over, mix gently to combine. Shave more Parmigiano on top right before serving.