



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Easy Asparagus Parmesan Bake

Here is a easy recipe from Margaret Roach of my favorite gardening blog and podcast series, Awaytogarden.com that puts asparagus at the center of attention. It's not quite a quiche nor a frittata, but does involve a nice fresh egg or two.

Ingredients:

Asparagus, enough spears to line an oven-proof baking dish thickly, stem ends snapped off

Olive oil to coat pan, plus a drizzle for the top

Chopped parsley

About 2 eggs, beaten as if to scramble (more will be needed in a larger pan, fewer if a single-serving portion)

Grated Parmesan cheese

Process:

Preheat oven to 350 degrees

Lightly coat an ovenproof dish or baking pan with olive oil

Wash and snap the woody ends off the asparagus

Line the pan with the dried-off spears

Layer chopped parsley to taste on top of spears

Pour thoroughly beaten eggs over the spears, just enough to cover about two-thirds of their depth; don't swamp them

Top with grated Parmesan to taste; drizzle with olive oil and add pepper if desired

Bake until egg is almost firm

Finish briefly under the broiler till golden

To serve, cut between the spears, not across

Serve with roasted potatoes, quinoa, or other side dish

Enjoy with friends!

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes