

Panko Baked Asparagus with Garlic Chive Aioli

Recipe By Renee Muller



Cooking and Prep:  40
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Serves:  6

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Low Fat,

Sugar Free

Source: Whisk by Ami

Magazine

Ingredients (16)

Panko Baked Asparagus

- 6 asparagus spears
- 1/2 cup flour
- 1 egg
- 1 cup Gefen Panko Crumbs

- 1/2 teaspoon Gefen Garlic Powder
- 1/2 teaspoon salt
- 1/2 teaspoon Gefen Paprika
- 1/2 teaspoon za'atar seasoning
- 1/8 teaspoon pepper

Garlic Chive Aioli

- 1/4 cup plus 2 tablespoons Gefen Mayonnaise
 - 3 garlic cloves, minced or 3 cubes Gefen Frozen Garlic
 - juice and zest of 1 lemon
 - 1/4 teaspoon sumac
 - 1/4 teaspoon salt
 - pepper, to taste
 - 2 tablespoons fresh chives, chopped
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Start Cooking

For Panko Baked Asparagus

1. Preheat oven to 375°F. Line a baking sheet with Gefen Easy Baking Parchment Paper
2. Cut 1 ½ inches off the bottoms of asparagus spears. Discard. Wash spears thoroughly. Cut each asparagus into three.
3. Place flour, egg, and panko in three different plates.
4. Add garlic powder to flour. Mix.
5. Add salt and paprika to egg. Mix.
6. Add za'atar and pepper to panko. Mix.
7. Coat asparagus in flour, then in egg and finally in panko crumbs. Place on prepared baking sheet and spray with cooking spray.
- 8.

Bake for 15 to 18 minutes, until golden

9. Chill and refrigerate. Bring to room temperature before serving.

Garlic Chive Aioli

1. Combine all ingredients. Store in refrigerator until ready to use.

Variation:

Can substitute 2 teaspoons dried chives for the 2 tablespoons fresh chives

To Assemble

1. To assemble: Place some aioli at the bottom of a small glass or ramekin. Pierce asparagus with a pretty toothpick or skewer. Balance over glass or ramekin.