

Asparagus alla Milanese

Adapted from the website Serious Eats and the book From Asparagus to Zucchini. The amounts given in the recipe are per person, so double if making for 2, etc.

Ingredients

- 1/4 lb. fresh asparagus, woody ends snapped off
- salt
- 1 clove garlic, thinly sliced (optional)
- 1 egg
- 2 teaspoons plus 1 teaspoon olive oil, divided (total = 1 tablespoon)
- 2 Tablespoons freshly grated Parmesan, or to taste
- black pepper to taste

Instructions

1. In a large pot of boiling water, add salt and then asparagus. Cook asparagus until just tender, about 2 minutes. Drain and set aside.
2. Meanwhile, in a small non-stick or cast iron skillet, heat 2 teaspoons of olive oil. Add egg and then add garlic. Season with salt and cook until the whites are just set and the edges are crispy but the yolk is still runny, about 2 minutes.
3. Arrange the asparagus on a plate in an even layer. Season with salt and pepper. Top with Parmesan. Slide egg onto asparagus, add the last teaspoon of olive oil and a little more cheese if you like. Season with black pepper to taste.