Asparagus with Gruyere and Argan Oil

Serves 4-6

1 lb. asparagus, trimmed
Extra virgin olive oil for tossing
Sea salt to taste
Juice and zest of ½ lemon
3 T. Argan oil (available at An Olive Ovation)
Freshly cracked pepper
2 oz. coarsely grated Gruyere

Use a sharp vegetable peeler to cut lengthwise ribbons of the asparagus. Keep the ribbons in a glass bowl of cold water until all are created. Drain the asparagus and toss with olive oil to coat and a little salt. Cover the bowl with plastic wrap and microwave for 30 seconds to just barely soften the asparagus. Let sit for a couple minutes. Add the lemon juice, zest, argan oil, and Gruyere, and toss to mix. Season with salt and pepper.

8829 Ladue Road • Ladue, Missouri 63124 • 314.727.6464
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