



Broiled Orange Asparagus

2 pounds asparagus, coarse ends cut and discarded

2 shallots, thinly sliced in circles

8 very thin slices of orange, quartered

2 teaspoons orange zest

Olive oil

Salt & Pepper

- Turn the oven on broil.
- Toss the asparagus with olive oil and season with salt and pepper.
- Arrange the shallot rings at the bottom of an ovenproof dish.
- Arrange the asparagus on top of the shallots.
- Toss the orange slices with olive oil and season with salt and pepper.
- Arrange the orange slices on the sides of the asparagus.
- Place the asparagus into the oven.
- Broil until asparagus and oranges are browned, 5 to 8 minutes. Do not burn the asparagus!
- Serve with the lamb and polenta.