

Roasted Breaded Asparagus

1 cup panko crumbs	1 pound asparagus
$\frac{2}{3}$ cup grated Parmigiano	$\frac{1}{3}$ cup flour
2 teaspoons dried thyme	2 large eggs
2 teaspoons dried oregano	2 tablespoons fresh lemon juice
Salt and pepper to taste	

Line a baking sheet with parchment paper. Place a rack in the middle of the oven, and preheat the oven to 425°.

Trim any woody parts from the bottom of the asparagus. Wash the spears, and dry them on paper towels.

In a large, shallow bowl, mix together the panko crumbs, Parmigiano, thyme, oregano, salt, and pepper.

On a large plate, sift the flour. In another shallow bowl, beat the eggs with the 2 tablespoons of fresh lemon juice.

Dip the asparagus spears in the egg mixture, then in the flour, and once again in the egg mixture. Finally, dredge them in the panko mixture, and place them in one layer on the parchment-lined baking sheet.

Roast the asparagus for 12-14 minutes or until the browned and crispy.

For best results, serve them immediately. If you have leftover roasted spears, they can be reheated in a 350° oven for about 10 minutes. They will not be as crisp and fresh as when first made, however.

For a Breadcrumb Patty

If you still have breadcrumbs leftover, you can turn them into baked patties.

Mix the leftover crumbs with $\frac{1}{2}$ teaspoon of baking powder, and stir them into the remaining egg mixture. If the mixture is a bit dry, you can add a little milk to moisten it.

Form the mixture into patties, and bake them along with the asparagus spears.