

## Grilled Asparagus with Mozzarella

### Ingredients:

3 tbsp fresh lemon juice  
2 med shallots, finely chopped  
1½ tbsp coarsely chopped flat leaf parsley  
½ tsp kosher salt  
½ tsp coarsely cracked black pepper  
½ C + extra-virgin olive oil  
40 asparagus stalks, bottom part peeled  
½ pound fresh mozzarella, cut into 10 thin slices

### Preparation:

In a bowl whisk together the lemon juice, shallot, parsley salt & pepper. Gradually whisk in 3 tbsp of the olive oil.

Blanch the asparagus for one minute or so. Transfer to a plate and toss with 2 tbsp of the olive oil.

Grill the asparagus on the moderately high heat griddle just until tender and slightly brown, about 4 minutes.

Divide the asparagus among the 10 plates and top each serving with a slice of mozzarella. Drizzle with the parsley vinaigrette and serve.