



Spicy Char-grilled Asparagus

SERVES 4

INGREDIENTS

2 tablespoons extra virgin olive oil
1 tablespoon balsamic vinegar
1 teaspoon ground cumin
1 teaspoon coriander leaves, chopped
1 clove garlic, crushed
2 bunches asparagus, wooden ends removed
Lemon wedges

METHOD

1. Combine oil, balsamic vinegar, cumin, coriander, and garlic in a bowl. Whisk together.
2. Place asparagus in a single layer in a shallow dish. Pour dressing over spears and turn to coat.
3. Heat the grill plate of a barbecue and cook asparagus until tender.
4. Serve drizzled with extra dressing and a squeeze of lemon.

