

# Barbecued asparagus & pancetta



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Serves: 4

Preparation: 10 minutes

Cooking: 8 minutes

1/4 cup olive oil  
1 lemon, juiced  
1 tsp Dijon mustard  
salt and ground black pepper



16 thin slices pancetta  
2 bunches asparagus, washed and trimmed  
1 cup shaved parmesan

1. Preheat a greased barbecue plate on medium-high heat.
2. Combine oil, lemon juice, mustard and salt and pepper to taste in a bowl. Whisk well to combine and set aside.
3. Place pancetta onto barbecue plate and cook for 1–2 minutes on each side or until golden. Remove to a plate. Place asparagus onto barbecue plate. Pour over lemon dressing and cook, tossing frequently, for 4 minutes or until asparagus is just tender. Remove to a plate.
4. Arrange pancetta, asparagus and parmesan on serving plates. Season with salt and pepper and serve.

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*Supplying quality fresh fruit & vegetables*

*SYDNEY MARKETS*