

Grilled Asparagus

1 lb asparagus
2 tbsp low fat Italian dressing
 freshly ground pepper

- Snap woody ends off asparagus, peel stalks if necessary. Keep tough stems for soup.
- Place stalks in shallow dish. Sprinkle with Italian dressing, shake dish to coat asparagus.
- Place asparagus on greased grill over medium-high heat; cook, turning occasionally, until tender-crisp, about 6 minutes.
- Season with pepper. Makes 4 servings.

Recipe by Gary Barone