## **Steamed Asparagus**

## **Ingredients:**

- 1-2 lbs asparagus
- 2 T olive oil
- 2 T Parmesan cheese
- salt and black pepper, to taste
- lemon pepper, if desired

## **Instructions:**

Rinse the asparagus, break off and discard tough ends. (Just snap off the woody end where it breaks easily.)

Cut each spear into 2 or 3 diagonal slices.

Fill a medium saucepan halfway with water and bring to a boil.

Add asparagus and simmer for 2 minutes; drain and place in a bowl.

While hot, toss asparagus with remaining ingredients.

Serve warm or at room temperature.