



asparagus and egg wrap

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 tortilla wraps - 8 asparagus spears - 2 medium eggs - olive oil - extra virgin olive oil - salt - black pepper - parmigiano reggiano

Instructions

English asparagus is in season! After bringing home a bunch from the local farmers' market, I made them into this quick, simple lunch. 1. Trim woody ends on asparagus and cook in boiling salted water for about 3 - 5 minutes until al dente. Drain and rinse under cold running water. 2. Beat eggs together with a pinch of salt and heat olive oil in a small frying pan. Add half of the eggs and swirl it around the pan to make a thin omelette that is almost the same size as the wrap. Repeat for another omelette. 3. Drizzle extra virgin olive oil on the wrap, sprinkle with salt and black pepper. Lay over the omelette then arrange 4 of the asparagus spears on one end of the wrap. Shave over some parmigiano reggiano, roll up and slice. Repeat for the other wrap.