

Less than 45 minutes

Serves 4

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Ingredients:

- 2 packets (250g each) asparagus
- 2 Tbsp (30ml) olive oil
- Juice (60ml) and grated peel of 1 lemon
- Handful dill, chopped
- Salt and milled pepper
- 20g parmesan shavings

Method

COOK'S NOTE

Soak the kebab sticks in water for an hour before you braai to keep them from burning.

1. Break the chalky, hard tips off the bottom of the asparagus spears.
2. Add about 5 spears onto a kebab stick.
3. Place skewers on a braai grid over a medium-high heat and cook - turning halfway - until charred and slightly softened.
4. Combine oil, lemon juice and peel, dill and seasoning, and toss with hot asparagus.
5. Serve asparagus with a few parmesan shavings.

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