**Quick Asparagus Tortilla Recipe**

A scrumptious twist on a typical Spanish dish, this quick Asparagus Tortilla is ideal for an easy and quick family meal. Besides providing a delicious meal to you and your family, asparagus tortilla is healthy and has a nutritional value that aids in enhancing your health and your loved ones.

For individuals who fancy cooking appetizing meals, here is a recipe for you.

**Ingredients**

1. 1 zucchini
2. 1 bunch asparagus
3. 2 cloves
4. 5 eggs
5. 2 tbsp olive oil
6. 1/3 cup grated parmesan
7. 2 roughly chopped garlic
8. Pepper and salt to taste
9. ½ roughly torn basil leaves

**Method**

Prepare ingredients as you preheat the oven grill to high heat. Slice your zucchini using a vegetable peeler to create long ribbons. Slice your asparagus in half and cut the stalk end. Using a spoon gently beat the eggs in a bowl containing season with pepper and salt, basil and parmesan.

Heat olive oil in a frying pan and toss the zucchini turning till they turn golden. Add oil and turn the heat to medium. Add asparagus and garlic and toss them together until garlic changes color. Add eggs and distribute them evenly. Remove the pan from the oven after the egg sets around the sides until it becomes fluffy. Let the pan cool at room temperature. You can serve with prosciutto or a thinly sliced ham.