

Parmesan Roasted Knotweed

Serves 2 as a side

Ingredients

- 1/2 lb trimmed Japanese knotweed stalks
- 1/4 cup melted butter
- 1/4 cup shredded parmigiano reggiano
- salt and fresh cracked black pepper to taste



Instructions

Preheat oven to 400 degrees F.

Cut larger knotweed stalks in half lengthwise; thinner stalks can be left whole. Place knotweed in a oven-safe pan with 1/2 cup of water. Cover and simmer on low for 4 - 5 minutes until knotweed is soft. Drain excess water.

Season knotweed with salt and pepper and drizzle with melted butter. Roast the vegetables for 10 minutes, then sprinkle evenly with parmesan cheese. Return the pan to the oven for another 5 minutes, or until the cheese is melted and lightly browned. (You could also use the broiler on high for a few minutes if preferred.)