

ROASTED ASPARAGUS

Serves: 4

1 Bunch of asparagus Olive oil Salt& pepper Vinaigrette

- 1. Preheat oven to 375 degrees
- 2. Clean and trim the woody ends of the asparagus
- 3. If your asparagus is big, gently peel the base
- 4. Toss with olive oil, salt & pepper
- 5. Spread out on a sheet tray and roast for 7-9 minutes or until just tender
- 6. Immediately after removing from the oven, toss with your favorite vinaigrette or balsamic vinegar

You can also grill the asparagus