

roasted asparagus

SERVES 4

COOK TIME: 25-30 minutes

2 bunches fresh asparagus (about 2-3 pounds)

1½ Tbsp extra virgin olive oil

⅓ tsp salt or seasoned salt

¼ tsp black pepper



PREHEAT oven to 400°F.

TRIM the starchy bottom ends (about 2 inches) from the asparagus spears and discard. Wash and air- or pat-dry the spears.

LINE a rimmed baking sheet with parchment paper.

MAKE 2 piles of asparagus on the pan.

DRIZZLE olive oil equally over both piles. Toss asparagus until well coated.

LAYER asparagus in a single layer.

EVENLY season with salt and pepper.

PLACE in pre-heated oven and roast for 25-30 minutes or until golden brown (cooking time will vary depending on the thickness of your asparagus).

ROTATE pan 180° halfway through the cooking time for even browning.