



oven roasted asparagus

Looking for a quick and easy vegetable?
Roast some asparagus! Enjoy asparagus
in the spring - the flavor is delicious and fresh.

To Cook:

1. Rinse fresh asparagus under running water. Cut off any tough ends.
2. Sprinkle 1 bunch (1 pound) of asparagus with 1 tablespoon olive oil, $\frac{1}{8}$ tablespoon salt and black pepper. Toss to coat evenly.
3. Spread asparagus spears on a metal baking sheet. Roast in a 425° oven for 10 to 15 minutes.
4. Sprinkle with a little grated parmesan cheese and serve!

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