



how to roast asparagus

1 bundle of
fresh asparagus
2 tablespoons
vegetable or olive oil
1 tablespoon
lemon juice
Salt and pepper
to taste

1. Preheat the oven to 400° F.
2. Line up the asparagus on a cutting board and cut off the tough ends. *This is usually where the color turns from white to green.*
3. In a large bowl, toss the asparagus with vegetable oil, salt and pepper. Lay asparagus out in a single layer on a baking sheet pan.
4. Roast in the oven for 12 to 15 minutes, until just tender but still bright green. Sprinkle the lemon juice over the asparagus.



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