

Oven-Roasted Asparagus

Prep Time: 10 Minutes

Cook Time: 15 Minutes

Ready In: 25 Minutes

Servings: 8

"Parmesan cheese adds a salty, savory component to sweet, tender asparagus. Try it next to grilled fish or lamb."

INGREDIENTS:

2 bunches thin asparagus spears, trimmed
1/4 cup and 2 tablespoons olive oil
3 tablespoons grated Parmesan cheese (optional)
2 cloves garlic, minced (optional)
2 teaspoons sea salt
1 teaspoon ground black pepper
2 tablespoons lemon juice (optional)



DIRECTIONS:

You have scaled this recipe's ingredients to yield a new amount (8). The directions below still refer to the original recipe yield (4).

1. Preheat an oven to 425 degrees F (220 degrees C).
2. Place the asparagus into a mixing bowl, and drizzle with the olive oil. Toss to coat the spears, then sprinkle with Parmesan cheese, garlic, salt, and pepper. Arrange the asparagus onto a baking sheet in a single layer.
3. Bake in the preheated oven until just tender, 12 to 15 minutes depending on thickness. Sprinkle with lemon juice just before serving.

Source: *AllRecipes.com*