

Simple instructions for roasting asparagus

Cover a sheet pan in heavy duty foil (for easy clean up).

Drizzle some olive oil on the pan (roughly 2T per bunch of asparagus).

Wash the asparagus and then holding the stem in the middle and near the cut end, break the stem.

This will remove any tough portion of the asparagus that will be difficult to eat.

Toss the asparagus in the oil on the sheet pan.

Salt and pepper to taste.

Spread the asparagus out on the sheet so it is as much a single layer as possible.

Place in 350°F oven for 12-15 minutes (or longer if you prefer them to be softer).

Serve hot, warm or cold.