

Roasted Asparagus

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Ingredients

2 pounds fresh asparagus
Good olive oil
Kosher salt, plus extra for sprinkling
Freshly ground black pepper

Directions

Preheat the oven to 400 degrees F.

Break off the tough ends of the asparagus and, if they're thick, peel them. Place the asparagus on a baking sheet, drizzle with olive oil, then toss to coat the asparagus completely. Spread the asparagus in a single layer and sprinkle liberally with salt and pepper. Roast the asparagus for 25 minutes, until tender but still crisp.