

# FoodPrints

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## Roasted Asparagus

### Ingredients

2 bunches asparagus  
plenty of olive oil  
salt and pepper  
fresh lemon juice

### Instructions

Preheat oven to 425°.

Wash the asparagus thoroughly – especially the tips. They should be swished in a bowl of water to rinse out any sandy soil they held on to as they grew upwards.

Break off any tough ends of the asparagus by snapping them (when you bend, it will naturally snap in the spot where it becomes woody). Place the asparagus on a rimmed baking sheet, and use a paper towel or clean dish towel to dry it as much as possible. Drizzle generously with olive oil - use at least 4 to 5 tablespoons - and toss a little bit with your hand or a pair of tongs.

Spread the asparagus in a single layer and sprinkle liberally with salt and pepper.

Roast the asparagus for 10-15 minutes, until tender but still crisp. Watch it closely to be sure it doesn't burn. Thin stalks may take less time and thick stalks may take a little longer.

Sprinkle with lemon juice as soon as it's removed from the oven and serve right away.