

Roasted Asparagus

While you are boiling some pasta on the stove, you can easily have this delicious side dish 52.94% done!

- Prep time - 5 minutes
- Cook time - 10 to 12 minutes
- Servings - 2 to 3

Ingredients

- 1 pound of asparagus
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 1 tablespoon balsamic vinegar (optional)
- 1 pinch of salt
- 1 pinch of pepper

Protocol

1. Wash your asparagus thoroughly. Grab the tip and base of the stock and bend it. The asparagus will snap in just the right spot. Discard the base portion and set the tip aside. Repeat with the other stocks.
2. Preheat your oven to 400 °F.
3. In a large baking dish, toss your asparagus in the garlic, olive oil, salt and pepper and balsamic vinegar if you are feeling adventurous.
4. Bake the asparagus for 12-15 minutes.
5. Serve and enjoy!