

Photo Coming Soon



Simple & Savory Roasted Asparagus

INGREDIENTS

- Asparagus (As much as you like!)
- 2 Tablespoons Butter
- 2 teaspoons minced garlic
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper

DIRECTIONS

1. Preheat oven to 350°F.
2. Spread the asparagus out on a sheet pan in a single layer.
3. Dab the butter over the asparagus, then distribute the minced garlic as evenly as possible.
4. Sprinkle with salt and pepper. Give the pan a gentle shake or use your hands to coat the asparagus evenly.
5. Bake for about 20 minutes, or until the asparagus is tender and slightly golden.

NOTES

- **Olive Oil**

If you're going dairy-free, swap the butter for olive oil! It still gives that melt-in-your-mouth texture and doesn't take away any of the delicious flavor.

- **Thicker Asparagus**

If your asparagus is a bit on the thicker side, that's okay! It just means it will need a couple extra minutes in the oven. But don't worry — it'll be worth the wait!

- **Always Trim With A Knife — Don't Snap!**

Snapping the ends can waste perfectly good asparagus. Cutting the tough ends off with a knife saves more of the delicious part!