

Roasted Asparagus



- 1 pound fresh asparagus
- 3 tablespoons Food Club olive oil
- 2 tablespoons freshly grated Parmesan cheese
- 1 clove of garlic, minced
- 1 teaspoon Food Club sea salt or table salt
- 1/2 teaspoon Food Club black pepper
- 1 lemon, juiced

Wash and trim asparagus, making sure to peel any tough skin from the bottom of the spears. Preheat oven to 425° F. Place the asparagus onto baking sheet and drizzle with olive oil. Toss to coat the spears. Sprinkle with Parmesan cheese, garlic, salt, and pepper. Arrange the asparagus on the baking sheet in a single layer. Bake in the preheated oven until just tender (12 to 15 minutes). Sprinkle with lemon juice just before serving. Serve immediately.