

Roasted Asparagus

Ingredients:

2 bunches Asparagus
4 to 5 tbsp Olive Oil
Lemon Pepper, to taste
Kosher Salt, to taste

Directions:

Preheat oven to 425°.

After you wash the asparagus thoroughly, stack a bunch together and lop off the tough/thick bottom an inch or so.

On a rimmed baking sheet, spread out the asparagus in a single layer.

Make sure they are dry.

Generously drizzle olive oil all over the asparagus, then sprinkle the asparagus generously with salt and lemon pepper.

Roast the asparagus for about 10 minutes.

The secret here is for the oven to be very hot so the asparagus can begin to brown on the outside without overcooking and getting too flimsy.

You want the finished asparagus to still have a bite to it.