

## Roasted Asparagus



### INGREDIENTS:

2 pounds asparagus

1 teaspoon fresh thyme leaves

2 teaspoons extra virgin olive oil

Salt and pepper to taste

Fresh squeezed lemon juice

### DIRECTIONS:

1. Preheat oven to 400 degrees. Grab a roasting pan big enough for the asparagus to lay in one layer. Drizzle oil on the bottom of the pan.
2. Cut the thick, woody ends from all the asparagus stalks. Place asparagus in oiled roasting pan.
3. Add olive oil, salt and pepper and toss to evenly coat.
4. Roast asparagus for 10-15 minutes or until the stalks begin to get a golden color.
5. Remove from heat and toss with thyme leaves and lemon juice.
6. Enjoy!

Source: [cooking.newyorktimes.com](http://cooking.newyorktimes.com)

