

INGREDIENTS

asparagus, about 1 lb. or 1 bunch

black pepper

olive oil

balsamic vinegar (optional)

salt for taste; any kind: kosher,
sea, grey

DIRECTIONS

- 1 Preheat the oven to 425° F.
- 2 Cut about an inch off of the ends of the asparagus, and spread them out on a baking sheet.
- 3 Drizzle a small amount of olive oil over the asparagus, and season well with salt and pepper.
- 4 Roast in the oven until just tender, which, depending on their size, will be between 8-15 minutes—you're going for "crisp-tender".