



Roasted Asparagus with Fresh Lemons

INGREDIENTS

- 2 pounds asparagus, tough ends trimmed and stems peeled
- 1/4 cup extra virgin olive oil
- 2 garlic cloves, minced
- Zest of 1 lemon
- Salt and freshly ground pepper, to taste
- 1 lemon, cut into 8 wedges

DIRECTIONS

Position a rack in the upper third of an oven and preheat to 450°F.

Arrange the asparagus on a baking sheet.

In a small bowl, whisk together the olive oil, garlic and lemon zest. Brush the asparagus evenly with the oil, turning the spears to coat well, and season generously with salt and pepper. Arrange the lemon wedges around the asparagus.

Roast until the asparagus is tender and just turning golden, 6 to 8 minutes. Transfer the asparagus to a warmed serving platter and drizzle with the pan juices. Serve 8.

Credits: Williams-Sonoma Kitchen