

Roasted Asparagus

- 1 bunch of asparagus, washed, and tough ends removed
- Drizzle of olive oil
- $\frac{1}{4}$ teaspoon salt
- (optional) juice from $\frac{1}{2}$ lemon
- (optional) freshly grated parmesan
- (optional) fresh mint, chives, or parsley

Preheat oven to 375 degrees. Toss asparagus with olive oil and salt. Arrange asparagus in a single layer in baking dish. Roast for 5-8 minutes until asparagus is tender and slightly browned. Remove from oven and squeeze half lemon over asparagus. Grate fresh parmesan and sprinkle seasonal herbs over asparagus before serving. Enjoy!