

Roasted Asparagus



INGREDIENTS

- 2 pounds asparagus, ends trimmed
- 1 tablespoon olive oil
- Kosher salt
- Fresh ground black pepper

INSTRUCTIONS

1. Heat the oven to 450 F and arrange a rack in the upper third
2. On a baking sheet, toss the asparagus with the olive oil until evenly coated. Arrange in a single layer and season with salt and pepper.
3. Roast for 5 minutes, shake the pan, then roast until just tender when pierced with a knife, about 5 minutes more.