

Balsamic-Roasted Asparagus

Serves 3-4

Ingredients

- 1 and ½ lb. asparagus
- 1 tbsp. olive oil
- 1 tbsp. balsamic vinegar
- ½ tsp. salt
- ½ tsp. red pepper flakes

Directions

- 1) Preheat the oven to 450 degrees.
- 2) Remove the fibrous ends from the asparagus. I find that the best way to do this is just to snap the asparagus stalks about 1 inch from the bottom, or where they break naturally.
- 3) Toss together trimmed asparagus and remaining ingredients on a baking sheet. Roast at 450 degrees for 15-20 minutes, or until the asparagus is tender and slightly charred.