

## Betty's Roasted Asparagus -- Terrific Veggie for Easter!



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In this video, Betty demonstrates how to make Roasted Asparagus. This is a quick and easy vegetable for your Easter dinner table.

Ingredients:

1 bunch asparagus, washed and dried, with tough ends cut off

extra virgin olive oil, as needed

coarse salt, as needed

freshly ground black pepper, as needed

Place 1 bunch asparagus in a baking dish, separating into a single layer. Drizzle with olive oil. Sprinkle with coarse salt. Grind black pepper over the top. Toss, so that all pieces of asparagus are coated and seasoned with the olive oil and coarse salt and ground pepper. Roast at 400 degrees (F) until crisp-tender, about 20 minutes, turning halfway through, if needed. Use tongs to place hot asparagus into a nice serving dish and serve immediately. YUM! I hope you can use this recipe for your Easter dinner! --Betty :)