

Roasted Lemon Pepper Asparagus

Ingredients:

2 lbs fresh asparagus
1 1/2 tablespoons olive oil
2 tablespoons lemon juice
1/4 teaspoon salt
freshly ground black pepper, to taste
lemon zest



Directions:

Preheat oven to 400 degrees.
Rinse asparagus and place onto paper towels to dry.
Snap off ends of asparagus.
Place asparagus onto a baking sheet.
Drizzle on olive oil and lemon juice.
Toss together until evenly coated and then spread out asparagus.
Sprinkle on salt and black pepper.
Roast in the oven for about 15 minutes or until the asparagus is tender.
Remove from oven and sprinkle on some lemon zest.

Amy Lynn's Kitchen
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