



Ingredients:

- Two bunches of asparagus
- 1 teaspoon of olive oil
- ¼ teaspoon or a pinch Kosher Salt
- 1 lemon

Tools:

- Veggie peeler



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Preheat your oven to 450°. Begin by chopping off the bottoms of the asparagus (they tend to be too fibrous and chewy) and discard. Chop off the pointy tops and place those on a roasting pan. Place into a 450° oven and roast them for 12-15 minutes.

While they cook, grab your vegetable peeler and the remaining asparagus. Beginning at one end, peel back ribbons of asparagus. Allow your vegetable peeler to run alongside the length of the body, until ribbons start to form. Repeat this for all the asparagus. Place these in a bowl and drizzle the olive oil to coat. Squeeze the juice of a ¼ lemon over them. When the spear heads are roasted, toss them in with the ribbons and the vinaigrette. Use your hands to toss. You just took an under-appreciated summer veggie and made it delicious!



Ingredients:

- One bunch of asparagus
- 1 teaspoon Olive oil
- ¼ teaspoon or a pinch Kosher Salt



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For this one we're keepin' it super simple... Preheat your oven to 450. Cut off the bottom ends of the asparagus and discard. Place the newly cut asparagus spears on your roasting pan. Drizzle the olive oil, salt to taste over them and roast for 12-15 minutes. Plate as a side dish.

So easy... c'mon, you're laughin', right?!