

# Roasted Asparagus

- about 2 pounds of asparagus, trimming off any woody bits at the bottom
- 1 shallot, minced
- 1 teaspoon fresh tarragon leaves
- just shy of 1/4 cup of extra virgin olive oil
- juice from half a lemon
- salt and black pepper to taste

Preheat oven to 375 degrees Fahrenheit.

Put asparagus onto baking sheet (they don't have to be flat).

Combine shallot, tarragon leaves, olive oil and most of the lemon juice.

Pour over the asparagus, and turn to coat.

Salt and pepper to taste.

Roast for 15 to 18 minutes, remove and toss with remaining lemon juice.

Preparation time: 30 minutes

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