

Roasted Asparagus

(Adapted from [she wears many hats](#))

1 bundle/bunch of asparagus

1 lemon

handful of rosemary sprigs

2-tablespoons olive oil

salt and pepper to taste

Preheat oven to 400°F.

Thinly slice half of lemon.

Prep asparagus shoots, and spread them along with the lemon slices and rosemary on a parchment lined baking sheet.

Toss all with olive oil, as well as salt and pepper.

Squeeze juice from remaining half of lemon.

Roast in oven for 7 minutes, then carefully turn asparagus over and continue roasting for another 8 minutes. Watch for preferred doneness. Add additional time if needed. Total roasting time should be between 15-20 minutes.

Serve warm.