

Roasted Asparagus with Lemon-Tarragon Vinaigrette

adapted from [Cooking Club of America](#)

printed from [Smells Like Food in Here](#)

20-25 asparagus spears

2 tbsp fresh lemon juice

2 tbsp extra-virgin olive oil

1/4 tsp salt

1/4 tsp freshly ground pepper

2 tbsp chopped fresh tarragon

Heat oven to 450°F.

Place asparagus spears in shallow baking dish.

Pour lemon juice and oil over asparagus; sprinkle with salt and pepper. Turn asparagus several times to coat.

Bake, uncovered, 12 to 18 minutes or until crisp-tender and color has darkened slightly, turning asparagus several times during baking.

Sprinkle with tarragon. Serve warm or at room temperature.