Roasted Asparagus



Recipe courtesy of Ina Garten

Shows: Barefoot Contessa: Modern Comfort Food **and** Barefoot Contessa **Episodes:** Cooking for Beginners **and** Housewarming Party

Level: Easy
Total: 35 min
Prep: 10 min
Cook: 25 min
Yield: 8 servings

Ingredients:

- 2 pounds fresh asparagus
- Good olive oil
- Kosher salt, plus extra for sprinkling
- Freshly ground black pepper

Directions:



1 Preheat the oven to 400 degrees F.

2 Break off the tough ends of the asparagus and, if they're thick, peel them. Place the asparagus on a baking sheet, drizzle with olive oil, then toss to coat the asparagus completely. Spread the asparagus in a single layer and sprinkle liberally with salt and pepper. Roast the asparagus for 25 minutes, until tender but still crisp.

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