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Roasted Asparagus with Parmesan

Recipe courtesy of Martha Stewart's Great Food Fast

2 bunches (1-1/2 pounds) asparagus
1 tablespoon olive oil
coarse salt and fresh ground black pepper
1/4 cup finely grated Parmesan cheese

Preheat the oven to 450F. Trim the tough ends from the asparagus. On a rimmed baking sheet, toss the asparagus with the olive oil; season with salt and pepper. Spread in an even layer. Sprinkle with the Parmesan cheese. Roast until the asparagus is tender and the cheese is melted, 10 to 15 minutes. Serves immediately. Serves 4.