

Roasted Asparagus with Balsamic Vinegar

Rated: ★★★★☆

Submitted By: Natalie Peterson

Prep Time: 5 Minutes

Cook Time: 10 Minutes

Ready In: 15 Minutes

Servings: 4

"Since my husband and I both work full-time. I'm always looking for fast nutritious recipes. The whole family loves this tasty treatment for asparagus. I can't make it often enough. --Natalie Peterson of Kirkland, Washington"

INGREDIENTS:

1 1/2 pounds fresh asparagus, trimmed	1/8 teaspoon white pepper
2 teaspoons olive or canola oil	3 tablespoons balsamic vinegar
1/2 teaspoon salt	

DIRECTIONS:

1. Place the asparagus in a 13-in. x 9-in. x 2-in. baking dish. Sprinkle with oil, salt and pepper; toss to coat. Bake, uncovered, at 425 degrees F for 10-15 minutes or until lightly browned. Drizzle with vinegar just before serving.

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