

roasted asparagus with pesto

<u>ingredients</u>

1 lb fresh asparagus, ends trimmed 3 tablespoons prepared basil pesto 2 garlic cloves, minced 2 tablespoons olive oil kosher salt black pepper parmesan cheese a wooden spoon



Preheat oven to 400°F.

Mix pesto with garlic and oil and toss with asparagus on a baking sheet.

Season to taste with salt and pepper.

Roast in a preheated oven for 10-12 minutes or until done to your. liking.

Sprinkle with freshly grated parmesan cheese and serve hot.



Asparagus inspires gentle thoughts.

Yeah, well, asparagus is good for me, but it still makes me want to throw up.

The attorney general shall not cast aspersions on my asparagus.

Are you casting asparagus on my cooking?

Playwrights are like men who have been dining for a month in an Indian restaurant. After eating curry night after night, they deny the existence of asparagus.