

Tuscan-Style Roasted Asparagus

Serves: 8

Ingredients:

- 1 1/2 lbs. fresh asparagus, trimmed
- 1 1/2 cups grape tomatoes, halved
- 3 tbsp. pine nuts
- 3 tbsp. olive oil, divided
- 2 garlic cloves, minced
- 1 tsp. kosher salt
- 1/2 tsp. pepper
- 1 tbsp. lemon juice
- 1/3 cup grated Parmesan cheese
- 1 tsp. grated lemon peel

Instructions:

- Preheat oven to 400 degrees. Place the asparagus, tomatoes and pine nuts on a foil-lined 15x10x1 inch baking pan.
- Mix 2 tbsp. oil, garlic, salt and pepper; add to asparagus and toss to coat.
- Bake 15-20 minutes or just until asparagus is tender. Drizzle with remaining oil and the lemon juice; sprinkle with cheese and lemon peel. Toss to combine.