

Roasted Sesame Asparagus

From – *marthastewart.com*

2 lbs asparagus, trimmed and cut into 2-inch pieces

2 tablespoons olive oil

Coarse salt

1 ½ tsp sesame seeds

- Preheat oven to 450 degrees.
- In a roasting pan, toss asparagus with oil; season with salt. Roast 10 minutes, turning the asparagus halfway through.
- Add sesame seeds, and roast until the asparagus is lightly browned and tender, about 5 minutes more.



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