## ROASTED BALSAMIC **ASPARAGUS**



## **SERVING SIZE**

2



ITEM	QUANTITY
Asparagus	4 cups
Extra Virgin Olive Oil	2 tsp.
Ideal Protein Balsamic Vinegar	2 tsp.
Salt	1/4 tsp.
Black Pepper	1/4 tsp.

## **PREPARATION**

- Preheat oven to 425°F (220°C).
- Rinse asparagus, pat dry, and trim off 1-2 inches from the ends.
- Arrange asparagus in a single layer on a baking sheet or dish.
- Drizzle with olive oil and balsamic vinegar, flipping once to coat lightly.
- Sprinkle with salt and pepper.
- Bake for 7-10 minutes, until asparagus is tender-crisp with lightly browned tips.
- Transfer to a serving dish and enjoy warm.