

# Roasted Asparagus

## Ingredients

- 1 bunch fresh asparagus, ends trimmed off
- 1 - 2 tablespoons olive oil
- 2 - 3 tablespoons balsamic vinegar
- 2 tablespoons minced garlic
- Ground black pepper

## Directions

1. Preheat oven to 400 degrees F
2. Place all asparagus in a 9x13-inch baking dish, half the end on one side and half on the other. They will be layered a bit.
3. Drizzle oil and balsamic vinegar on them, then stir them around a bit with a spatula.
4. Drop the garlic in little clumps all over the top of them
5. Grind lots of black pepper on top of that.
6. Bake in oven for 9 minutes, pull them out and mix them around, then bake for another 5-9 minutes until they are done to your liking. (They are best a bit on the firm side, you don't want them all soft and squishy.)