

Roasted Asparagus with Garlic & Parmesan

Ingredients	Instructions
<ul style="list-style-type: none">• ½ lb fresh asparagus (cleaned with woody ends removed)• 3 garlic cloves, finely diced• 2–3 tbsp olive oil• Salt and pepper, to taste• 2-3 tbsp Parmesan• Lemon wedges for garnish	<ol style="list-style-type: none">1. Preheat Oven: Heat your oven to 425°F (220°C).2. Toss Asparagus: On a baking sheet lined with aluminium foil, combine asparagus with olive oil, garlic, salt, and pepper using your hands to mix and coat the asparagus with the other ingredients. Then spread the asparagus out into a single even layer.3. Roast: Roast for 9–10 minutes until tender and just slightly crispy at the tips.4. Finish: Remove from the oven and sprinkle with Parmesan while still hot. Serve immediately with lemon wedges.