



## **Roasted Asparagus Tips**

Recipe courtesy Rachael Ray

2 pounds asparagus, trimmed to 4 to 5-inch tips

1 shallot, finely chopped

3 tablespoons extra-virgin olive oil, eyeball it

1 teaspoon freshly chopped tarragon leaves

Salt and pepper

1/4 lemon, juiced

Pile asparagus onto a baking sheet. Combine lemon, shallot, extra-virgin olive oil and tarragon. Pour the dressing over the asparagus and turn to coat spears in fat. Season the asparagus with salt and pepper and roast 15 to 17 minutes at 375 degrees F. Remove asparagus from oven and toss with a squirt of lemon.