

# Roasted Asparagus with Shaved Parmesan\*

*Servings: 4 | Prep/cook time: 20 minutes*

## Ingredients:

- 1½ lb. asparagus, tough stems snapped off
- 1½ tsp. olive oil
- Table salt, to taste
- Black pepper, to taste
- 1 oz. Parmesan cheese, aged-variety such as Parmigiano Reggiano, at room temperature



## Directions:

1. Preheat oven to 425.
2. Spread asparagus in a single layer on a nonstick baking sheet; drizzle with oil. Roast, shaking pan once or twice during cooking, until asparagus is fork-tender, about 10 to 15 minutes (varies greatly depending on thickness of spears).
3. Remove from oven and arrange asparagus on a serving plate; sprinkle with salt and pepper.
4. Using a paring knife or microplane, cut paper-thin slices of cheese and arrange over asparagus.

*\*This recipe comes from WW. SmartPoints: 1 on Green, 1 on Blue, 1 on Purple*

