



COLORADO STATE UNIVERSITY
EXTENSION

OVEN-ROASTED GARLIC ASPARAGUS

Serves 6-8 People

INGREDIENTS

- 2 pounds asparagus spears, woody ends removed
- 2 T Minced Garlic (3-4 cloves)
- 6 T Olive Oil
- 1 1/2 tsp kosher salt
- 1/2 tsp black pepper
- 2 1/2 C Shredded Mozzarella Cheese

PREP TIME

- Prep | 15 m
- Cook | 15 m
- Ready in | 30 m

PROCEDURE

01

Preheat oven to 425 degrees F and lightly coat baking sheet with olive oil cooking spray

02

In a small bowl, mix together olive oil, garlic, salt and pepper.

03

Line asparagus spears on baking sheet in a flat even row.

04

Drizzle the oil mixture over asparagus and lightly toss to coat all spears evenly.

05

Bake for 10-15 minutes until asparagus begin to get tender.

06

Remove from oven and top with cheese. Return to oven and broil until cheese begins to turn golden brown (about 5 minutes)

07

Serve immediately.



BENT COUNTY
COLORADO STATE UNIVERSITY
EXTENSION



TRI-RIVER AREA
COLORADO STATE UNIVERSITY
EXTENSION