



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

BALSAMIC ASPARAGUS WITH PARMESAN

1 pound fresh asparagus, woody ends trimmed

2 tablespoons extra virgin olive oil

2 tablespoons balsamic vinegar

2 tablespoons shaved parmesan cheese

Salt and pepper to taste

Small lemon, optional

1. Preheat oven to 425 degrees F.
2. Wash the asparagus; cut off woody ends (about 1-2 inches) and discard.
3. Spread the asparagus spears on a shallow baking sheet lined with parchment paper. Drizzle with 1-2 tablespoons extra virgin olive oil. Place in oven and bake for 10 minutes.
4. Remove from oven and place spears on a serving plate. Drizzle 1-2 tablespoons balsamic vinegar over the spears. Salt and pepper to taste and sprinkle the parmesan cheese over asparagus.
5. Serve with a wedge of lemon, if desired.

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