Roasted Sesame Asparagus
From – marthastewart.com

2 lbs asparagus, trimmed and cut into 2-inch pieces
2 tablespoons olive oil
Coarse salt
1 ½ tsp sesame seeds

• Preheat oven to 450 degrees.
• In a roasting pan, toss asparagus with oil; season with salt. Roast 10 minutes, turning the asparagus halfway through.
• Add sesame seeds, and roast until the asparagus is lightly browned and tender, about 5 minutes more.

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