Parmesan Asparagus with a Twist!

Ingredients

1 bunch of asparagus

2 tbsp. of olive oil

Salt and Pepper

½ lemon

Equipment

Baking sheet

Parchment paper

Directions

1. Preheat oven to 375
2. Cut tough ends off of asparagus and wash
3. Arrange spears on parchment paper and brush with olive oil, make sure to coat each spear
4. Salt and pepper
5. Sprinkle lightly with parmesan or any other cheese you like
6. Cook for 15-20 minutes until ends of asparagus start to darken and cheese is turning brown
7. Remove from oven and sprinkle more cheese on top of the asparagus
8. Put back in oven until cheese is melted
9. Remove from oven and squeeze lemon juice over top of the asparagus and serve

Current Cure