



Easy Roasted Asparagus with Balsamic Glaze

Sides

Prep Time: 5 minutes **Cook Time:** 10 minutes **Total Time:** 15 minutes **Difficulty:** Easy **Servings:** 4

INGREDIENTS

- 1 bunch of green asparagus
- 1/2 teaspoon of coarse kosher salt
- 1 tablespoon of olive oil
- Nonna Pia's Balsamic Glaze, Classic

DIRECTIONS

Preheat the oven to 350°F. Rinse the asparagus and then cut all the white from the bottom of the stalks. Place the asparagus on a baking sheet in a single layer. Drizzle the olive oil over the asparagus, and be sure to drizzle on both the top and bottom of the stalks. Sprinkle one or two heavy pinches of coarse kosher salt over the asparagus (this is about 1/2 to 3/4 teaspoon). Roast in the oven for 10 minutes. Remove promptly and plate on a serving dish. Drizzle Nonna Pia's Balsamic Glaze generously over the asparagus and serve.

NOTES

You can make your own glaze using balsamic vinegar, soy sauce, brown sugar, and butter.

- 1 cup of balsamic vinegar
- 1 tablespoon of soy sauce
- 1 tablespoon of butter
- 1 tablespoon of brown sugar

Bring to a simmer and reduce to syrup, about 20 minutes.