

Roasted asparagus



with new potatoes

Serves 8

INGREDIENTS

2 lbs. asparagus spears, discard root end and cut into 2 inch lengths

2 lbs. new potatoes, cut in half or quarters (depending on size)

1 T. chopped garlic

Salt and pepper

Olive oil

1 tsp. fennel seeds

1 small Meyer lemon cut into bite sized pieces (with the skin remaining)

DIRECTIONS

1. Toss asparagus and potatoes in separate bowls with garlic, salt, pepper, olive oil and fennel seeds.
2. Place the potatoes and lemon pieces on a sheet pan or baking dish in single layer and roast for about 15 minutes.
3. Add the asparagus to the pan with the asparagus and roast for another 10 minutes.

