

Roasted Asparagus with Balsamic Vinegar

1 pound fresh asparagus, trimmed and peeled

1 1/2 teaspoons olive oil

1 tablespoon balsamic vinegar

salt and pepper to taste

Preheat oven to 500°F. In a large shallow baking pan toss asparagus with oil and salt and pepper until coated. Roast asparagus, shaking pan every 3-4 minutes, until tender and lightly browned, about 10 minutes. Remove pan from oven and drizzle vinegar over asparagus, shaking pan to combine well.