

Roasted Asparagus with Lime Sauce



Ingredients:

- Parchment paper
- 2 lb medium-sized asparagus spears
- 1 Tbsp olive oil
- ½ tsp sea salt
- ¼ tsp freshly ground black pepper
- ¼ tsp cayenne pepper
- 1 medium lime
- 2 garlic cloves
- 2 tsp hoisin sauce
- 2 tsp reduced-sodium soy sauce

Directions:

1. Preheat the oven to 450 F. Line a baking sheet with parchment paper.
2. Snap the hard ends off the asparagus. Peel any woody stems. Arrange the asparagus in a single layer on the baking sheet. Drizzle with half the olive oil. Sprinkle with salt, black pepper, and cayenne pepper. Roast the asparagus for 10-15 minutes, until tender.
3. Meanwhile, cut the lime in half. Squeeze the juice from one half in to a small dish. Cut the remaining lime into wedges for garnish and set aside.
4. For the sauce, heat the remaining oil in a small skillet or saucepan over medium heat. Add the garlic and saute for 1 minute. Add the lime juice, hoisin sauce, and soy sauce and cook for 1 minute.
5. Place the roasted asparagus on a flat platter. Drizzle with the lime sauce and top with the lime wedges.