

Roasted Asparagus with Lemon-Garlic Butter Sauce

Ingredients

Asparagus, fresh	8 oz.	Garlic cloves	2
Olive oil	1½ Tbsp.	Dried parsley	1 tsp.
Lemon	1	Dried minced onion	½ tsp.
Lemon zest	1½ tsp.	Chicken broth	3 Tbsp.
Lemon juice	2 Tbsp.	Cornstarch	1 Tbsp.
Dried thyme	½ tsp.	Water	2 Tbsp.
Salt	½ tsp.		
Black pepper	¼ tsp.		
Butter	2½ Tbsp.		

Roasted Asparagus

Preheat oven to $400^{\circ}F$ — Trim woody ends from **asparagus** — Mince **garlic** — Zest and juice **lemon** to yield 1½ tsp. zest and 2 Tbsp. juice — Mix 1 Tbsp. **cornstarch** with 2 Tbsp. cold **water** to make slurry

1. Place trimmed **asparagus** on a baking sheet. Drizzle with 1½ Tbsp. **olive oil** and sprinkle with ½ tsp. **dried thyme**, 1½ tsp. **lemon zest**, ½ tsp. **salt**, and ¼ tsp. **black pepper**. Toss to coat evenly.
2. Arrange **asparagus** in a single layer and roast for *30-40 minutes* until tender-crisp and lightly browned.

Lemon-Garlic Butter Sauce

1. While **asparagus** roasts, melt 2½ Tbsp. **butter** in a small saucepan over medium-low heat.
2. Add minced **garlic**, 1 tsp. **dried parsley**, and ½ tsp. **dried minced onion**.
3. Cook for *1-2 minutes* until garlic is fragrant.
4. Add 3 Tbsp. **chicken broth** and 2 Tbsp. **lemon juice**. Bring to a gentle simmer.
5. While whisking constantly, slowly pour the cornstarch slurry into the simmering sauce.
6. Continue whisking and simmer for *2-3 minutes* until sauce is thickened and no longer cloudy.
7. Season with additional **salt** to taste. Remove from heat.
8. Pour warm sauce over roasted **asparagus** and serve immediately.