

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°F— Trim woody ends from **asparagus**; set aside in *Medium Bowl #1*— Mince **garlic**; set aside in *Small Bowl #1*— Zest and juice **lemon** to yield 1½ tsp. zest and 2 Tbsp. juice; set zest in *Small Bowl #2* and juice in *Small Bowl #3*— Mix 1 Tbsp. **cornstarch** with 2 Tbsp. cold **water** to make slurry in *Small Bowl #4*

1. Place trimmed **asparagus** (*Medium Bowl #1*) on a baking sheet. Drizzle with 1½ Tbsp. **olive oil** and sprinkle with ½ tsp. **dried thyme**, **lemon zest** (1½ tsp., *Small Bowl #2*), 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** (*Small Bowl #1*), 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 **lemon juice** (2 Tbsp., *Small Bowl #3*). Bring to a gentle simmer.
5. While whisking constantly, slowly pour the cornstarch slurry (*Small Bowl #4*) 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.