

# CHEESY BAKED ASPARAGUS

*Serve as a side with chicken, beef, or pork chops*

## INGREDIENTS:

- Asparagus: 1 pound
- Olive Oil: 3 tbsp
- Garlic: 1 tbsp finely minced
- Salt: 1 tsp
- Black Pepper: ¼ tsp
- Mozzarella: 1 ¼ cups shredded

## OPTIONAL VEGGIE ADD-ONS:

- Heirloom Tomatoes: 1 cup
- Mushrooms: 1 cup
- Bell Peppers: 1 cup



## INSTRUCTIONS

**Preheat: 425°**

1. lightly spray a 9x13 baking sheet with nonstick cooking oil.  
Arrange the asparagus in a single layer on the baking sheet and set aside.
2. In a small bowl, mix 3 tbsp olive oil, 1 tbsp garlic, 1 tsp salt, and ¼ tsp black pepper until thoroughly combined.
3. Drizzle the garlic mixture evenly over the asparagus.
4. Roast the asparagus in the oven at 425° for 10-15 min.  
Watch for a vibrant color and tenderness.
5. Remove from the oven, sprinkle 1 ¼ cups mozzarella over the asparagus. then, broil in the oven until the cheese melts and turns golden brown, approx. 4-5 min
6. Add more salt and pepper if desired, and serve immediately.

## LEFTOVERS:

- **Refrigeration:** cool completely, then store in an airtight container for 3-4 days.
- **Freezing:** Wrap individual portions in plastic wrap for up to 2 months.
- **Reheating:** Thaw in the fridge overnight, then bake at 350°F for 15-20 min..