



Roasted Asparagus:

- Asparagus (the thinner the stalks, the better)
- Basil or Habanero Olive Oil
- Salt
- Black Pepper
- Crushed Red Pepper

Preheat oven to 400°F.

Cut asparagus in half and toss in bowl with olive oil, salt, black pepper, and crushed red pepper.

Spread out on cookie sheet and cook 15 minutes or until slightly crunchy. (The thinner the asparagus, the faster it will cook.)

6141 N Courtenay Pkwy Ste. C.
Merritt Island, FL 32953

Monday – Friday 10:00 am to 5:00 pm
Saturday 11:00 am to 4:00 pm
Closed Sunday

321-872-0812
contact@atoasttoallthings.com
www.atoasttoallthings.com