

Oven Roasted Asparagus

Serves 2-4

Nothing could be simpler or more delicious than freshly roasted asparagus out of the Wood Stone oven. They will be bright green with bits of brown and will have a perfect al dente crispness.

Ingredients

1 bunch medium to fat asparagus spears, ends snapped off at the natural break
1 Tbsp. olive oil
 Kosher salt and freshly ground black pepper

Method

Oven Temperature: 570-600 degrees

Toss the asparagus with olive oil, salt and pepper.

Flame Height: 5

Preheat a cast iron pan or sizzle skillet **in front of** the flame for 2 minutes. Arrange asparagus on the pan and roast in the center of the oven for about 2-5 minutes, rotating the pan 180 degrees about halfway through. The asparagus should be just tender yet still crisp.



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