

Roasted Asparagus with Orange and Walnut

Ingredients:

4 Tbsp. chopped walnuts
1 ½ lb. asparagus
¼ tsp. freshly grated orange zest
2 tsp. fresh orange juice
1 tsp. fresh lemon juice
2 Tbsp. olive oil

Directions:

1. Preheat oven to 375° F.
2. Toast walnuts in a small shallow baking pan until golden, 4 to 5 minutes. Trim woody ends from asparagus and, if desired, peel lower 2 inches of stems with a vegetable peeler.
3. Roast asparagus with 1 Tablespoon olive oil on a sheet pan for about 20 minutes — more or less, depending on size of the asparagus.
4. Whisk together remaining ingredients except nuts and season with salt and freshly ground pepper to taste.
5. Transfer hot asparagus to plates. Spoon orange dressing over top and sprinkle with nuts.