## **Oven-Roasted Asparagus with Nuts**

## **Ingredients:**

2 pounds fresh asparagus 2 tablespoons olive oil 1/2 teaspoon salt Kosher 1/2 teaspoon black pepper ground 3 tablespoons butter, unsalted 1/2 cup chopped pecans

## **Directions:**

- 1. Preheat oven to 400°F. Prepare asparagus by washing it and snapping off the tough ends of the stems.
- 2. Place asparagus in a large bowl or plastic bag. Pour in oil and season with salt and pepper. Mix until asparagus is well coated. Spread asparagus, in a single layer, onto a large, rimmed sheet pan.
- 3. Roast asparagus for 10 15 minutes, or until spears are just tender and beginning to brown.
- 4. While asparagus is roasting, make browned butter pecans. In a medium saucepan set over low heat, melt butter and stir in pecans. Cook, stirring occasionally, until butter browns and pecans are toasted, approximately 5 to 10 minutes. During the process, the butter will foam and then the foam will subside. Watch closely so that the butter turns brown but doesn't burn.

Source: fivehearthome.com

5. Transfer asparagus to a serving platter, pour browned butter pecans over the top, and serve hot.

Amount Per Se	rvina		
Calories 15		ries from	Fat 11/
Calones	o Caloi		ily Value
Total Fat 13	a	76 DE	20%
Saturated Fat 3.5g			18%
_			107
Trans Fat			100000
Cholesterol 10mg			3%
Sodium 60mg			3%
Total Carbo	hydrate 6	3g	2%
Dietary Fiber 3g			12%
Sugars 3g			774.7755.71
Protein 3g	2		
Vitamin A 15	· ·	Vitamin (	20%
Calcium 4% • I		Iron 4%	
*Percent Daily Vidiet. Your daily videpending on your	alues may be	e higher or l	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400m 375g 30g

For more information, please contact: Benteh Nuutah Valley Native Primary Care Center Wellness Center (907) 631-7630 southcentralfoundation.com





