

Featuring Tennessee Gourmet® Products

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**Savory Asparagus**

1¼ (pounds) fresh asparagus	½ tsp. kosher salt
3 Tbsp. extra virgin olive oil	Grated or shaved Parmesan (optional)
½ tsp. TNG® Savory Pork Rub	

Preheat the oven to 450° F.

Trim the woody ends from the asparagus, usually about 1½ inches. Lightly peel the remaining stalks (not always necessary, but more of a personal preference).

Spread the spears in a single layer on a baking sheet, drizzle with olive oil, sprinkle with the salt and Savory Pork Rub, and roll to coat thoroughly.

Roast the asparagus until lightly browned and tender, about 8 to 10 minutes, giving the pan a good shake about halfway through to turn the asparagus.

Arrange the roasted asparagus on a serving platter and top with some Parmesan. Serve warm or at room temperature.