



Roasted Asparagus with Marcona Almond-Rosemary Crunch

This simple method for roasting vegetables can also be used for summer squash, zucchini, roasted cauliflower or small broccoli florets. The crunchy topping is a game changer! Serves 4

3 tablespoons extra-virgin olive oil, divided
½ cup Marcona almonds, chopped
¼ cup fresh rosemary leaves
1 teaspoon minced garlic
½ teaspoon chili flakes
Zest of one lemon
1 pound asparagus, woody ends trimmed
Kosher salt
Freshly ground black pepper

Move a rack to the top spot in the oven. Preheat the oven to 400°F.

In a sauté pan over medium heat, warm 1½ tablespoons olive oil until shimmering, about 30 seconds. Add almonds, rosemary, garlic and chili flakes. Stir occasionally until the sizzling stops and the rosemary is slightly browned, less than a minute, being careful not to burn the garlic. Remove from the heat and stir in the lemon zest.

Place the asparagus on a parchment-paper-lined sheet pan and toss with remaining olive oil, salt and pepper.

Roast for 20 minutes on the top rack of the oven until the edges are slightly brown.

Transfer the asparagus to a platter and top with the almond mixture. Serve warm.

Marcia Smart