

Roasted Chilli and Lemon Asparagus

This is a really simple preparation and packed full of flavour. Zingy Lemon pungent Garlic and heat from Chilli all combine while roasting. Delicious. The Ancho Chilli can be subbed with Red Chilli, but the sweet and smoky Ancho are sublime.

Ingredients

- 500g Asparagus – snap off the woody ends
- 1 Garlic Clove – minced
- 1 tsp Ancho Chilli Flakes
- 1 Lemon – Zest and ½ Juice
- 1 Tbsp Extra Virgin Olive Oil
- 1 tsp Sea Salt and grind of Black Pepper
- 1 lemon for roasting - optional



Method:

Place a baking dish in the oven and preheat to 200C.

Add the asparagus with all the other ingredients apart from the optional lemon into a bowl and toss to coat.

Carefully add the asparagus to the baking tray and pour over the remaining seasoning.

If adding the additional lemon, add this now.

Return the baking dish to the oven and roast for 30 minutes.

Reduce the heat to 180C, turn the asparagus over and roast for a further 10 to 15 minutes.

The asparagus should be heated through and al dente.

Serve with a squeeze of the roasted lemon if required.