



Roasted Asparagus Parmesan with Balsamic Glaze

Description



A most delicious way to eat asparagus! Roasted, with good Parmesan cheese and a delicious drizzle of our Aceto Riserva Balsamic Vinegar!

Ingredients:

- 2 lbs. asparagus with the tough ends trimmed
- 2-3 t. of The Olive Tap's [100% Extra Virgin Olive Oil](#)
- 1/2 c. fresh grated Parmesan cheese
- Salt and pepper to taste

- The Olive Tap's [Aceto Balsamico di Modena, Riserva](#)

Directions:

1. Preheat oven to 425. Place asparagus in roasting pan in a single layer. Drizzle with Extra Virgin Olive Oil, and sprinkle with salt and pepper. Toss to coat. Then sprinkle with parmesan cheese.
2. Roast until asparagus are crisp and tender, and cheese is melted. I like my cheese to be slightly crispy and lightly browned.
3. Drizzle with Aceto Riserva and serve.

This is my favorite way to eat asparagus. It's also great cooked on the grill. Enjoy!

An Olive Tap Original Recipe by Melanie, Long Grove

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/roasted-asparagus-parmesan-with-balsamic-glaze/>

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