



## Oven Roasted Asparagus with Almonds

- 1 pound medium asparagus spears
- 1 tablespoon olive oil
- 1 cup grape tomatoes, halved
- Kosher salt, as needed
- Freshly ground black pepper, as needed
- 1/2 cup Almond Accents® Ranch Style Flavored Sliced Almonds
- 2 teaspoons grated lemon peel

Heat oven to 400°F. Trim about 2 inches from bottom of asparagus spears and arrange in shallow baking dish in one layer. Drizzle with oil and scatter tomatoes on top. Roast 10 to 15 minutes or until tender but still bright green. Transfer asparagus and tomatoes to serving dish or 4 plates. Season with salt and pepper; sprinkle with Almond Accents and lemon peel.

Serves 4

*Nutrition Information Per Serving: 132 calories; 11 g fat; 0 mg cholesterol; 233 mg sodium; 6 g carbohydrate; 2 g fiber; 4 g protein*



Preparation Time : 10  
minutes

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