

Roasted Asparagus with Pink Grapefruit and Lemon Infused Oil

serves 4

Ingredients

1 large pink grapefruit
1 1/4 lbs asparagus spears – washed and stem snapped
2 tablespoons extra virgin olive oil
1/4 teaspoon sea salt or to taste
2 tablespoons pine nuts
4 teaspoons lemon infused oil as garnish
freshly ground black pepper to taste

1 large jellyroll pan

Step 1: Peel the grapefruit down to the flesh, Quarter lengthwise and remove the thin membrane around each slice, being careful not to break them. Transfer to a bowl and set aside.

Step 2: Pre-heat oven to 500°F. Move rack to the top of the oven. Spread the asparagus on a jellyroll pan. Brush with the olive oil and sprinkle with the salt. Bake for 7 to 10 minutes (depending on their size) until the tips begin to brown. Remove from pan and let cool for 10 minutes.

Step 3: Place a bundle of asparagus in the center of each plate. Top with 3 grapefruit slices and sprinkle with the pine nuts. Drizzle with the lemon oil and finish with freshly ground black pepper to taste. Serve immediately.

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