

ROASTED ASPARAGUS SALAD *with* TANGERINES *and* CASHEWS

INGREDIENTS

- 2 lb. fresh asparagus
 - 2 tbsp. extra virgin olive oil
 - ¾ tsp. kosher salt
 - 4 tangerines, peeled and segmented (can substitute 2 navel oranges or canned Mandarin oranges)
 - ½ cup roasted cashews, coarsely chopped
-

PREPARATION

Preheat oven to 450°F.

Asparagus: Trim tough ends off the asparagus (about 1½ - 2 inches from bottom of stalk). Spread in a single layer on sheet pan, toss with oil and salt, and roast for 6-8 minutes or until bright green and tender.

Salads: When ready to serve, arrange 5 asparagus spears on each plate. Sprinkle with tangerine slices and garnish with roasted cashews.

Serves 8.

Leftovers: Add leftover asparagus to a grilled cheese sandwich or create an open-faced cheese sandwich with spears on top. Add the spears to a mixed green salad or to your favorite pasta, as a filling for ravioli made with won ton squares, or to your favorite lasagna.

Recipe created by Parties That Cook® www.PartiesThatCook.com

Get more tips and inspiration!

Visit Kenmore.com to view other [make-it-simple™](#) team articles and sign up for Kenmore emails.

