

Roasted Asparagus and Tangerines

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Asparagus and tangerines are drizzled with olive oil, salt and pepper then roasted until caramelized and tender. You will love this fast and easy side dish recipe!

Course	Side Dish
Cuisine	American
Keyword	roasted asparagus with tangerines
Prep Time	5 minutes
Cook Time	15 minutes
Total Time	20 minutes
Servings	4
Calories	90kcal
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Ingredients

- 1 pound asparagus spears trimmed
- 2 Sunkist Gold Nuggets mandarin peeled and segmented or Ojai Pixie tangerines
- 2 tablespoons extra virgin olive oil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- slices lemon wedges scallions and toasted almond - optional garnish

Instructions

1. Pre-heat oven to 400 degrees and line a baking sheet with foil.
2. Place asparagus, tangerines, olive oil, salt and pepper in a large resealable plastic bag and shake until evenly coated. Spread in an even layer on baking sheet and roast until tender, 15-18 minutes.
3. Sprinkle with lemon juice, scallions and toasted almond slices if you wish before serving.

Nutrition

Calories: 90kcal | Carbohydrates: 7.6g | Protein: 1.5g | Fat: 6.9g | Saturated Fat: 0.9g | Polyunsaturated Fat: 6g | Trans Fat: 0g | Cholesterol: 0mg | Sodium: 292mg | Fiber: 2.3g | Sugar: 5.4g