

Roasted asparagus with Fil-Fil Rich Pomegranate

Makes 4 servings

Ingredients:

20 Spears Asparagus
3 Tbsp Fil-Fil's Rich Pomegranate
1 tsp shredded parmesan cheese (optional)
a splash of sea salt



Preheat oven to 400 Fahrenheit

Rinse asparagus under cold running water to get rid of any sand residues.

Either trim away a couple of inches of the stalks, or bend each spear until it breaks at its breaking point.

Drizzle the Rich Pomegranate over the asparagus then toss until all the spears are coated then, line them on a baking tray. Bake in the oven for about 12 minutes.

The asparagus is ready once it turned bright green or fork tender. If you want it crispy, keep it in the oven until it becomes golden brown then take out of the oven.

Transfer the asparagus to a serving platter then Sprinkle the salt and the cheese (optional).

Eat alongside your favorite barbequed meat, fish or poultry

[Back to Recipes](#)