

# Roasted Asparagus with Gruyere

## Ingredients

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- 2 lb Asparagus Spears
- 1 onion (cut into thin wedges)
- 1 Red or Yellow Pepper (cut into thin strips )
- 1 T Olive Oil
- 1/4 c Gruyere or Swiss Cheese

## Instructions

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Snap off and discard woody bases from asparagus.

Place asparagus, onion, and sweet pepper in a 15x10x1 inch baking pan. Drizzle vegetables with oil; toss to coat. Spread vegetables in a single layer. Sprinkle with  $\frac{1}{4}$  teaspoon salt and  $\frac{1}{4}$  teaspoon black pepper. Roast uncovered in a 400 $^{\circ}$  F oven about 20 minutes or until asparagus is crisp-tender.

Transfer to a server platter and sprinkle with Gruyere.