

Balsamic-Glazed Asparagus

Adapted from: *New York Times Magazine*

Prep time: 5 minutes

Cook time: 10-15 minutes

Total time: 20 minutes

Serves: 4-6



Ingredients

1 bunch asparagus, trimmed
1 tbsp. EVOO

2 tbsp. balsamic vinegar
salt and pepper to taste

Instructions

1. Place the asparagus in a pan or bowl and drizzle with the olive oil. Season to taste with salt and pepper and lightly toss so the asparagus is evenly coated.
2. Lightly coat a pan with oil and keep over high heat.
3. When hot, add balsamic vinegar. When the vinegar is sizzling add the asparagus and evenly spread.
4. Reduce to medium-high heat, continually rotating the asparagus to evenly coat in vinegar until the asparagus are crisp and bright green (about 10-15 minutes).
5. Add more salt and pepper to taste and enjoy!