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**Waukesha County  
UW Extension  
Farmers Market Fresh**

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**Roasted Asparagus  
with Balsamic Browned Butter**

*Ingredients:*

Serves 8

2 pounds asparagus spears, trimmed  
1 Tablespoon olive oil  
¼ teaspoon kosher salt  
⅛ teaspoon freshly ground black pepper  
2 Tablespoons butter  
2 teaspoons low sodium soy sauce  
1 teaspoon balsamic vinegar  
Cracked black pepper (optional)



*Directions:*

1. Preheat oven to 400°F.
2. Arrange asparagus in a single layer on a baking sheet. Drizzle olive oil onto asparagus then toss to thoroughly coat. Rearrange asparagus back into single layer and bake for about 10 to 12 minutes or until tender.
3. Melt butter in a small skillet over medium heat. Cook for about 3 minutes or until lightly browned, shaking pan continually. Remove from heat and stir in soy sauce and balsamic vinegar.
4. Place cooked asparagus in a serving bowl and pour sauce over asparagus. Toss to coat. Garnish with cracked pepper, if desired.

*This recipe was modified from University of Nebraska–Lincoln Extension.*