Baked Asparagus with Balsamic Butter Sauce

Description

This is a simple and delicious side dish. Fresh asparagus is baked until tender, and dressed with a blend of butter, soy sauce, and balsamic vinegar.



Summary

Yield: 4
Prep Time: 30 minutes
Category: Vegetables
Cuisine: American

Ingredients

- 1 bunch asparagus trimmed
- 4 tbsp butter
- 2 tsp soy sauce
- 2 tbsp balsamic vinegar

Instructions

Preheat oven to 400 degrees

Arrange the asparagus on a baking sheet.

Coat with cooking spray, and season with salt and pepper.

Bake asparagus 12 minutes in the preheated oven, or until tender.

Melt the butter in a saucepan over medium heat. Let the butter get brown.

Remove from heat, and stir in soy sauce and balsamic vinegar.

Pour over the baked asparagus to serve.