***Roasted Asparagus with Lemon Walnut Dressing***

Ingredients:

* 2 bunches Asparagus
* 1/4 cup plus 2 teaspoons Olive Oil, divided
* 2 tablespoons water
* Salt and Pepper, to taste
* 1 Lemon, juiced
* 1/2 cup [Fisher Walnut Halves](https://fishernuts.com/products/recipe-nuts)
* 1/8 teaspoon Fresh Thyme Leaves
* 1 teaspoon Honey
* 1/2 teaspoon Dijon Mustard
* 1 tablespoon minced Shallot
* 2 tablespoons Freshly Grated Parmesan

Directions:

Preheat oven to 425 degrees F. Wash and dry the asparagus. Trim the asparagus spears by snapping the rough, woody ends. Discard the ends.

Place the prepared asparagus on a large baking sheet and drizzle with 2 teaspoons olive oil, tossing gently to coat. Then, season according to your preferences with salt and pepper. Roast at 425 degrees F for 8 - 15 minutes, this will vary depending on how large your asparagus spears are.

Meanwhile, in a food processor, combine the 1/4 cup olive oil, water, lemon juice, walnuts, thyme leaves, honey, Dijon mustard, and minced shallot. Process until combine and nuts are in very small pieces. It does not need to be completely smooth.

Drizzle the lemon walnut dressing over the cooked asparagus and sprinkle with the freshly grated parmesan cheese. Serve immediately.