

Ingredients

Prep time: 5 minutes

Cook time: 10 minutes

Total time: 15 minutes

Servings: 4

1 pound asparagus, trimmed

1 large shallot, sliced

4 garlic cloves, smashed

1/3 cup Woodhill Cottage Peach Conserve

3 tablespoons extra-virgin olive oil

1 teaspoon curry powder

1 tablespoon Dijon mustard

1/4 teaspoon kosher salt

1/4 teaspoon ground black pepper

Instructions

Preheat the oven to 425°F.

Place the asparagus, shallot and garlic on a large, rimmed baking pan.

In a small bowl, combine Peach Conserve, oil, curry powder, Dijon, salt and pepper.

Pour the peach mixture over the asparagus and roast for 10 minutes.

Once the asparagus is done roasting, remove it immediately from the baking sheet so that it doesn't continue to cook from the heat of the pan and place it onto a serving vessel.

Shop Online at: woodhillcottage.com

