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***If Veterans don't help Veterans, who will?***

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## ***Lemon Asparagus***

- 2 Bunches asparagus, tough ends trimmed
- 2 Medium lemon, thinly sliced
- 2 Tbsp oil, olive, extra-virgin
- 4 Tsp oregano, fresh, chopped
- 1/2 Tsp salt
- 1/2 Tsp pepper, black ground

- 1) Preheat oven to 450 degrees F.
- 2) Toss asparagus, lemon slices, oil, oregano, salt and pepper on a large rimmed baking sheet.
- 3) Roast, shaking the pan occasionally to toss, until the asparagus is tender-crisp, 13 to 15 minutes.

Makes 4 Servings

