Roasted Asparagus with Peanut Sauce

Ingredients:

- 1 1/2 lb asparagus
- 2 garlic cloves, minced
- 2 tbsp smooth peanut butter
- 1 1/2 tsp soy sauce
- 1 1/2 tsp lemon juice
- 1/2 tsp red pepper flakes
- 2-3 tsp water
- 2 tbsp oil

Directions:

1. Preheat oven to 450°F.
2. Combine oil and garlic. Place asparagus on a baking tray and drizzle with the oil and garlic, then roast for 12-15 minutes until tender.
3. Combine remaining ingredients in a bowl, adding just enough water to make the sauce pour-able.
4. Coat the roasted asparagus with the sauce and serve.

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