



## **Olive on Tap Roasted Asparagus with Tahini Ranch**

INGREDIENTS: 1/2 cup plain whole-milk Greek yogurt \* 1/4cup tahini \* 2 Tbsp. finely chopped cilantro \* 1 Tbsp. plus 1 tsp. finely chopped fresh mint leaves  
2 Tbsp. finely chopped flat-leaf parsley \* 1 Tbsp. finely chopped fresh dill  
1 Tbsp. finely chopped fresh basil leaves \* 1 Tbsp. fresh lemon juice  
1/4cup buttermilk \* Kosher salt \* Freshly ground black pepper \* 2 lb. medium asparagus, trimmed \* 1 Tbsp. ***Olive on Tap Lemon Pepper Olive Oil***

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Place a baking sheet or roasting pan in the oven and preheat to 450°F. In a blender, add the yogurt, tahini, herbs, lemon juice, and buttermilk, and purée until smooth. Season with salt and pepper, then transfer to a small bowl and refrigerate.

Spread the asparagus in a single layer on a cutting board.

Drizzle with the oil, season with salt and pepper, and transfer in a single layer to the preheated baking sheet. Roast until the asparagus are slightly browned all over but still hold their shape, 3–5 minutes.

Transfer to a platter and serve immediately or at room temperature, with the yogurt sauce for dipping.