



FRESH SPEARS OF ASPARAGUS

California Grown.

\$1.99/LB.

SÉKA HILLS
PICUAL ESTATE GROWN
EXTRA VIRGIN OLIVE OIL
 250 ml. Bottle

\$9.99



THE PERFECT Match

Here at Oliver's we're celebrating Spring by welcoming a wonderful new crop of California-grown Asparagus, and the revealing of the California Olive Oil Council's 2017 Certified Extra Virgin Olive Oils. Sometimes the simplest things in life are the best things in life. So, this week, slow down and savor this match made in heaven and you'll be in taste nirvana.

Oliver's
 Real Food. Real People.®



SIMPLE ROASTED ASPARAGUS

- 1 bunch California-grown Asparagus, trimmed
- 3 tablespoons Séka Hills Estate Grown Extra Virgin Picual Olive Oil
- Kosher salt
- Freshly ground black pepper
- Freshly squeeze lemon juice (optional)

Preheat oven to 425°F. Spread asparagus on a baking tray in a single layer. Drizzle olive oil over the asparagus and sprinkle with salt and pepper. Gently toss on the tray and rearrange into a single layer.

Bake in a preheated oven until just crisp-tender, 7-10 minutes. Be careful not to overbake. Sprinkle with lemon juice just before serving.