

# Roasted Asparagus & Carrots with Crispy Serrano Ham

From

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## Ingredients:

1 lb. carrots, peeled and julienned

1 lb. asparagus, cut into 3" pieces

1 bunch scallions, cut into 3" pieces

1 tsp. fresh chopped rosemary

1/2 tsp. GOYA® Adobo All-Purpose Seasoning with Pepper

4 tbsps GOYA® Extra Virgin Olive Oil, divided

2 tbsps sherry vinegar

1 oz. GOYA® Serrano Ham (4 slices), cut crosswise into 1/4" strips

## Instructions:

### Step 1

Preheat oven to 425°F. Toss together carrots, asparagus, scallions, rosemary, Adobo, 2 tablespoons olive oil, and 1 tablespoon water in large rimmed baking sheet. Spread in an even layer and bake 12 minutes, or until vegetables are tender, stirring occasionally.

### Step 2

Add vinegar and 1 tablespoon olive oil to vegetable mixture; toss to combine.

### Step 3

Meanwhile, heat remaining 1 tablespoon olive oil in small skillet over medium heat. Add ham and cook, stirring for 1 to 2 minutes or until crisped. Remove ham with slotted spoon; scatter over vegetables.