



Foil Wrapped Asparagus with Dill and Capers

The Easiest Way to Cook Asparagus

Let me tell you about my favorite kitchen trick. You wrap everything up in a foil packet. Then the oven does all the work. It's like a little steam bath for the asparagus.

No need to watch it or stir it. You just pop it in and wait. The smell that comes out is so green and buttery. Doesn't that sound simple? What's your favorite "no-fuss" way to cook veggies?

A Little Story About Spring

When I was a girl, we'd hunt for wild asparagus. It grew along the fence

lines. My brother and I would race to find the most spears.

One time he brought back a big bunch of grass instead. I still laugh at that. Bringing home our treasure felt so special. Cooking it felt like a celebration. That's why this matters. Food tastes better with a happy memory attached.

Why The Foil Packet Magic Works

The foil creates its own little world inside. The butter melts. The shallot and garlic get soft. Everything steams together gently.

This keeps the asparagus tender and bright green. It also traps all the delicious flavors in the sauce. *Fun fact: This method is called "en papillote." It's French for "in parchment."* But we're using foil. It works just the same.

The Flavor Surprise at the End

Now, here's the best part. After the packet comes out, you open it. Be careful of the hot steam! Then you add the capers, dill, and lemon.

These fresh bits don't get cooked. They stay bright and punchy. The capers are little salty pops. The dill smells like a fresh garden. This matters because it makes the dish lively. Do you prefer a dish that's creamy, or one with a bright, zingy finish?

Let's Make It Together

Lay your trimmed asparagus on the foil. Sprinkle everything on top except the last three items. Be generous with the butter pieces. They make the sauce.

Seal the packet tight. A good seal keeps the steam in. That's what cooks it so perfectly. Let it rest for five minutes after baking. This is important. It finishes the cooking gently. Have you ever cooked something in a foil packet before? Tell me about it!

Ingredients:

Ingredient	Amount	Notes
Asparagus (½-inch-thick)	2 pounds	trimmed
Unsalted butter	4 tablespoons	cut into ½-inch pieces
Shallot	1	minced
Garlic cloves	2	minced
Table salt	1 ½ teaspoons	
Pepper	½ teaspoon	
Capers	1 tablespoon	rinsed
Fresh dill	1 tablespoon	chopped
Lemon juice	1 teaspoon	



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Instructions

Step 1: Heat your oven to 400 degrees. Tear off a big sheet of foil for a baking sheet. Lay your trimmed asparagus in the middle. It should look like a little green forest. Now, sprinkle the butter pieces, shallot, and garlic over the top. Add the salt and pepper, too. Doesn't that smell amazing already? (A rimmed baking sheet catches any buttery leaks, trust me!).

See also [Spritz of Christmas Cheer](#)

Step 2: Cover everything with another big sheet of foil. Now, we make a secret pocket. Pinch the edges together and fold them over tightly. Do this all the way around. You are making a cozy foil tent for the asparagus. I still laugh at the time I didn't seal mine well. The steam all escaped!

Step 3: Bake your foil packet for 18 minutes. Then, take it out and let it sit. Do not open it! Let the asparagus dream in the steam for 5 more minutes. This makes it perfectly tender. **Thicker or thinner spears? Share below!** You can adjust this rest time by 2 minutes.

Step 4: Carefully cut the top open. Let the hot steam blow away from you. Now, the fun part! Sprinkle in the capers, fresh dill, and lemon juice. Gently toss it all with tongs. The butter and juices make a lovely sauce. (Use kitchen scissors to open the packet, it's much safer than a knife).

Step 5: Lift the asparagus onto a pretty plate. Pour every last drop of that delicious sauce from the foil over the top. Serve it right away while it's warm. You can even serve it straight from the foil packet for easy

cleanup. What a simple, elegant dish.

Creative Twists

This recipe is like a friendly canvas. You can paint it with your own favorite flavors. Try one of these little changes next time. They each make the dish feel new again. Cooking should always be a bit playful, don't you think?

Lemon Zest: Add the yellow zest of one lemon with the butter. It makes the flavor sunshine-bright.

Parmesan Crisp: Sprinkle grated Parmesan over the asparagus right after baking. Let it melt into salty, cheesy ribbons.

Toasted Almonds: Chop a handful of almonds. Sprinkle them on top for a lovely, crunchy finish.

Which one would you try first? Comment below!

See also Chocolate Swirled Holiday Cheese Cookies

Serving & Pairing Ideas

This asparagus deserves a nice plate. I love it with simple roasted chicken. The buttery sauce is perfect with the meat. Or, serve it over a big bowl of fluffy rice. The rice soaks up that wonderful juice. For a pretty touch, add extra fresh dill on top.

For a drink, a crisp white wine is lovely. Try a glass of chilled Sauvignon Blanc. For a cozy non-alcoholic sip, I love sparkling lemon water. It cuts through the rich butter beautifully. Which would you choose tonight?



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Keeping Your Asparagus Fresh and Tasty

Let's talk about keeping your asparagus lovely. This dish is best eaten right away. But you can store leftovers in the fridge for two days.

Just put them in a sealed container. I don't recommend freezing this one. The asparagus gets too soft and watery. Reheat it gently in a warm oven.

I once tried to freeze it for my grandson's visit. It was a sad, mushy surprise! Batch cooking is simple though. You can make several foil packets at once.

This matters because good food shouldn't go to waste. A little planning makes a busy week easier. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

First, your asparagus might be too tough. This means the ends were not trimmed enough. Just snap off the woody bottom part before cooking.

Second, the packet might leak steam. You must fold the edges tightly. I remember when my first packet hissed like a tiny train! A tight seal steams the veggies perfectly.

Third, the butter and garlic might burn. This happens if the oven is too hot. Always use the middle rack at 400 degrees. Getting this right builds your cooking confidence.

It also makes sure every bite is full of flavor. **Which of these**

problems have you run into before?

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Yes, it is naturally gluten-free. All the ingredients are safe.

Q: Can I make it ahead?

A: You can prep the foil packet early. Keep it in the fridge until baking time.

Q: What if I don't have capers?

A: Chopped green olives work nicely. Or just use a little extra lemon juice.

Q: Can I double the recipe?

A: Absolutely! Make two separate packets. Do not pile everything into one.

See also Yuletide Eggnog Cream Pie

Q: Any optional tips?

A: Try a sprinkle of parmesan after baking. *Fun fact: Asparagus grows so fast you can almost watch it!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love this simple, tasty side dish. It always reminds me of spring dinners. Cooking should be fun, not fussy.

I would love to hear about your kitchen adventures. Tell me all about it in the comments. **Have you tried this recipe?** Your stories are my favorite thing to read.

Happy cooking!

—Elowen Thorn.



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Foil Wrapped Asparagus with Dill and Capers

Author: Elowen Thorn

Cooking Method:[Baking](#)



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Difficulty: **Beginner**

Prep time: **10 minutes**



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Cook time: **18 minutes**

Rest time: **5 minutes**

Total time: 33 minutes

Servings: **4 servings**



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Calories: **140 kcal**

Best Season: Summer

Description

Asparagus Baked in Foil with Capers and Dill. A simple, flavorful side

dish where asparagus steams in a buttery, aromatic packet for perfectly tender results.

Ingredients

- 2 pounds (½-inch-thick) asparagus, trimmed
- 4 tablespoons unsalted butter, cut into ½-inch pieces
- 1 shallot, minced
- 2 garlic cloves, minced
- 1 ½ teaspoons table salt
- ½ teaspoon pepper
- 1 tablespoon capers, rinsed
- 1 tablespoon chopped fresh dill
- 1 teaspoon lemon juice

Instructions

1. Adjust oven rack to middle position and heat oven to 400 degrees. Line rimmed baking sheet with 16 by 12-inch sheet of aluminum foil.
2. Arrange asparagus in center of foil with spears running parallel to short side of sheet, leaving 1½-inch border between bottom of spears and edge of foil. Sprinkle butter, shallot, garlic, salt, and pepper evenly over asparagus.
3. Place second 16 by 12-inch sheet of foil over asparagus. Starting with 1 edge, pinch sheets together and fold foil in toward center by ½ inch. Repeat folding 1 or 2 times to create tight seal. Continue folding remaining 3 edges of foil to create tightly sealed packet.
4. Transfer sheet to oven and cook for 18 minutes. Remove sheet from oven and let asparagus continue to steam in unopened packet 5 minutes longer (if using slightly thicker or thinner asparagus,

increase or decrease this resting time by 2 minutes).

5. Using scissors or paring knife, carefully cut open top of packet, allowing steam to escape away from you. Sprinkle asparagus with capers, dill, and lemon juice. Toss gently with tongs to combine. Using tongs, transfer asparagus to serving platter, then pour sauce from packet over top and serve. (Alternatively, serve directly from packet.)

Notes

For easier cleanup, ensure the foil packet is tightly sealed. You can substitute dried dill for fresh, using 1 teaspoon.

Keywords:Asparagus, Dill, Capers, Foil Packet, Side Dish