

Asparagus

WITH

**BALSAMIC
TOMATOES**

INGREDIENTS

- 1 pound asparagus, trimmed
- 2 teaspoons extra-virgin olive oil
- 1 1/2 cups halved grape tomatoes
- 1/2 teaspoon minced fresh garlic
- 2 tablespoons balsamic vinegar
- 1/4 teaspoon salt
- 3 tablespoons crumbled goat cheese
- 1/2 teaspoon black pepper

DIRECTIONS

1. Cook asparagus in boiling water 2 minutes or until crisp-tender. Drain.
2. Heat olive oil in a large skillet over medium-high heat. Add tomatoes and garlic; cook 5 minutes. Stir in vinegar; cook 3 minutes. Stir in salt. Arrange asparagus on a platter; top with tomato mixture. Sprinkle with cheese and pepper.

WAC Fun Food Fact

When choosing asparagus, look for firm, fresh spears with tight, compact tips and uniform diameter. Larger diameter spears are more tender.



Recipe of the Month | **APRIL**