

# 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**