Asparagus with Tomato and Feta

Yields 4 servings

Prep Time: 5 minutes | Cook Time: 5 minutes | Total Time: 10 minutes

1 bunch Asparagus
1 1/2 c. Grape Tomatoes, halved
1 Tbsp. Olive Oil
1 Tbsp. Balsamic Vinegar
1/4 tsp. Kosher Salt
1/4 tsp. Pepper
1 oz. Feta Cheese, crumbled

1. Wash asparagus thoroughly and cut bottom two inches off of each stalk.
2. Heat olive oil in a large skillet over medium heat.
3. Add asparagus and tomatoes to the oil and sauté for at least 3 minutes or until asparagus is lightly browned, stirring frequently.
4. Remove from pan and top with balsamic vinegar, salt, pepper, and crumbled Feta.
5. Serve immediately.

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