





United States Department of Agriculture

Asparagus with Tomato and Feta

Yields 4 servings

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

- 1 bunch Asparagus
- 1 ½ c. Grape Tomatoes, halved
- 1 Tbsp. Olive Oil
- 1 Tbsp. Balsamic Vinegar
- ¼ tsp. Kosher Salt
- ¼ 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.

Recipe adapted from © Myrecipes.com

USDA is an equal opportunity employer, provider, and lender.

