

Caprese Roasted Asparagus

Ingredients

1 pound asparagus, stalks trimmed
2 tablespoons olive oil, divided
Salt and pepper to taste
2 cups grape tomatoes, halved
1 cup shredded mozzarella or parmesan cheese
Balsamic glaze*, for garnish
Fresh chopped basil, for garnish

Instructions

Preheat oven to 400°F.

Place the asparagus on one side of the baking sheet in a row while placing the tomatoes on the other side in a row. Drizzle the top of the asparagus with 1 tablespoon of olive oil, salt and pepper. Repeat process with tomatoes.

Place the veggies in the oven and cook for 10 minutes. With five minutes left remove the baking sheet and top the asparagus with mozzarella. Place back in the oven and continue to cook until the cheese has melted and slightly golden. Remove the baking sheet from the oven and place the asparagus on a serving plate. Top the asparagus with tomatoes and fresh basil. Drizzle the balsamic glaze on top and serve.

Yield: Serves 4

**Balsamic glaze is a silky smooth reduction of balsamic vinegar. It can be found at most grocery stores but it's much easier to make your own. See online simple and easy recipes.*