

Roasted Caprese Asparagus



Servings:

4

Prep Time:

5 minutes

Cook Time:

10 minutes

Ingredients

- 1 lb **Asparagus**
- 2 tbsp **Olive Oil**
- ¼ tsp **Salt & Pepper**
- ¼ tsp **Garlic Powder**
- 1 pint **Grape Tomatoes**, halved
- 1 cup **Shredded Mozzarella Cheese**
- 2 tbsp **Fresh Chopped Basil**, for garnish
- - **Balsamic Glaze**, for garnish (optional)

Method of Preparation

Step 1

Preheat oven to 400°F. Spray baking pan with nonstick cooking spray.

Trim ends of asparagus and cut tomatoes in half. Line asparagus in a single layer on one side of the baking pan. Put the grape tomatoes on the other side.

Step 2

Drizzle both asparagus and tomatoes with olive oil. Season with salt, pepper, and garlic powder.

Step 3

Roast in the oven for 10 minutes. Remove with 5 minutes left and top asparagus with mozzarella cheese. Return to the oven for the last 5 minutes.

Remove from the baking pan. Top asparagus with tomatoes. Garnish with fresh basil and balsamic glaze.

For additional recipes & nutrition facts, visit us again at www.davesmarketplace.com