

Asparagus with Balsamic Tomatoes

8 servings

Ingredients

- 2 lbs asparagus, trimmed
- 1 ½ tbsp. extra-virgin olive oil
- 1 ½ lbs grape tomatoes, halved
- 1 garlic clove, minced
- ¼ cup balsamic vinegar
- 1 tsp. salt
- 3 ounces goat or feta cheese, crumbled
- 1 tsp. 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.
3. Add tomatoes and garlic; cook 5 minutes.
4. Stir in vinegar; cook 3 minutes.
5. Stir in salt.
6. Arrange asparagus on a platter; top with tomato mixture. Sprinkle with cheese and pepper.

Calories: 69 | Fat: 3.9 g (Sat Fat 1.4g) | Cholesterol: 4mg | Carbohydrates: 6.5g | Fiber: 2.1 g | Sodium: 181mg | Protein: 3g

(adapted from myrecipes: <http://www.myrecipes.com/recipe/asparagus-with-balsamic-tomato>)