

Caprese Asparagus

Makes: 6 Servings

Prep: 10 minutes

INGREDIENTS:

- ☐ 1 lb. Asparagus.....
- ☐ 2 Tbsp. Olive Oil.....
- ☐ Italian Seasoning, Salt & Pepper.....
- ☐ 2 c. Water Buffalo Mozzarella.....
- ☐ 2 c. Cherry Tomatoes.....
- ☐ 1½ c. Balsamic Vinegar.....
- ☐ ¼ c. Honey.....
- ☐ Garnish with Fresh Basil.....

DIRECTIONS:

- Preheat oven to 425°F. On a large baking sheet, toss asparagus with olive oil and season with Italian seasoning, salt, and pepper. Push to one side of the baking sheet and sprinkle with shredded mozzarella.
- On the opposite side of the baking sheet, toss cherry tomatoes with olive oil and season. Bake until the asparagus is tender, approximately 20 minutes.
- In a saucepan, combine balsamic vinegar and honey. Simmer until reduced by half, stirring occasionally. The mixture should coat the back of a spoon. Allow to cool slightly.
- Transfer cheesy asparagus to a serving plate. Top with roasted tomatoes, then drizzle with balsamic glaze and garnish with basil.