

Asparagus with Balsamic Tomatoes

2 tbs. extra-virgin olive oil
1 cups halved grape tomatoes
2 garlic cloves, minced or pressed
2 tbs. balsamic vinegar
¼ tsp. Kosher salt
½ tsp. black pepper
1 bunch asparagus, trimmed
3 tbs. crumbled goat cheese
Basil, chopped, for garnish

Preheat oven to 400.

In a large bowl, toss everything but the asparagus and goat cheese together. Arrange asparagus in a baking dish in an even layer. Pour the tomato mixture over the asparagus, tossing to coat. Roast at 400 for 25–30 minutes, until asparagus is tender and tomatoes are softened.

Sprinkle goat cheese over top, and garnish with chopped basil if desired.



<https://pineapplehouserules.com/>