

Parmesan asparagus with Blistered tomatoes

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This Asparagus topped with grated parmesan and blistered tomatoes is a stovetop side dish that is easy to make. It's a favorite side dish in our house, especially during asparagus season. Asparagus have a short growing season, and I try to use it in different recipes when it's in season. Funny, I didn't even like asparagus growing up- but somewhere along the way , my taste buds matured. I use them in risotto, mixed in pasta dishes and frittata. In this recipe the tomatoes are blistered on the stovetop with garlic , then removed and in the same pan the asparagus are steamed tender, grated parmesan goes right over the warm asparagus, then topped with the blistered tomatoes. Then a little more freshly grated parmesan cheese over it all. It's a perfect side dish for any spring or summer meal.

Things to know about this Parmesan asparagus with blistered tomatoes recipe

Look for asparagus stalks that are around the size of your pinky finger for the best results. Skinny asparagus stalks tend to become stringy after cooking and larger ones may require more time to cook. Use ripe cherry or grape tomatoes. Look for ones that are plump and bright in color- we don't

want wrinkled or dull tomatoes they don't blister as nicely or taste as fresh.

Don't overcook the asparagus. You want them to be tender but still have a bite. It only needs a few minutes in the pan . especially if you are using the thinner asparagus.

Grate the parmesan fresh . Pre-shredded cheese won't melt or taste the same. Freshly grated parmesan makes a big difference in flavor.

This Parmesan asparagus with blistered tomatoes is best served warm or at room temperature. That said leftovers are great on top of toasted bread , for a delicious bruschetta or tossed into pasta.

This asparagus recipe is quick , fresh and full of flavor – perfect for busy weeknights or spring time gatherings. ENJOY!!!

If you like asparagus as much as I do check , be sure to check out some of my other favorite asparagus recipes. Leeks, peas and asparagus risotto or asparagus prosciutto ricotta tart or asparagus and rice soup

Ingredients

- 1 bunch fresh asparagus trimmed
- 1 pint cherry tomatoes
- 3 Tbsp. olive oil
- 1 Tbsp. minced garlic
- 1/3 cup white wine
- 1/2 cup vegetable stock
- 1 cup freshly grated parmesan cheese
- fresh basil leaves
- salt and pepper to taste

Instructions

1. Prep the asparagus by trimming off the woody ends
2. In a medium saute pan over medium high heat in 2 tbsp. olive oil saute the garlic until soft and translucent. Add the tomatoes and cook until blistered, remove. In the same pan add the remaining olive oil. Then add the asparagus, white wine. and the vegetable stock , steam for 7-10 minutes or until the asparagus are cooked but still crisp tender and the liquid has been absorbed.
3. Top the asparagus with the parmesan cheese. Place the tomato mixture on top of the parmesan, add more cheese on top of the tomatoes, cover and cook just until the cheese melts and the tomatoes are heated through.
4. Top with fresh basil. ENJOY!!!