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| Asparagus Tomato Side DishC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis recipe can make use of Riverside’s fresh asparagus**Ingredients**:* 1 bunch fresh asparagus, trimmed
* 2/3 cup water
* 1/4 cup olive oil
* 1/2 cup grated Parmesan cheese
* 10 grape tomatoes, halved

**Directions:**1. Combine the asparagus and water in a 10 inch skillet and place over medium heat; cover.
2. Allow the asparagus to steam until tender, about 10 minutes; drain.
3. Reduce heat to low and return the skillet to the heat.
4. Drizzle olive oil over the asparagus; sprinkle with Parmesan cheese.
5. Add the grape tomatoes to the skillet and replace the lid.
6. Allow to sit covered until the cheese melts and the tomatoes are slightly steamed, about 2 minutes.

Yield: 4 servingsSource: [allrecipes.com](https://www.allrecipes.com/recipe/152030/asparagus-side-dish/) |

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