

Roasted Asparagus & Tomatoes

serves 4

Ingredients

- 1 pound fresh asparagus, trimmed
- 1 cup grape tomatoes
- 1/4 cup coarsely chopped walnuts
- 1 tablespoon olive oil
- 1/4 teaspoon dried oregano
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons crumbled goat cheese
- 1 tablespoon minced fresh basil

Directions

1. Preheat oven to 400°. Place asparagus, tomatoes and walnuts in a greased 15x10x1-in. baking pan. Mix oil, oregano, salt and pepper; add to asparagus mixture and toss to coat.
2. Roast until asparagus is crisp-tender, 15-20 minutes, turning vegetables occasionally. Sprinkle with cheese. Top with basil before serving.