



ROASTED ASPARAGUS ALLA PIZZAIOLA

Categoria: Side dishes **Tempo di preparazione:** 15 minutes **Difficoltà:** molto facile



Ingredienti per 4

- 400g asparagus spears
- 4 tablespoons extra virgin olive oil
- 200g small plum tomatoes, halved
- Pinch dry oregano
- 1 clove garlic, chopped
- 2 tablespoons tomato puree
- 200g diced chopped canned tomatoes
- 250g drained Mozzarella, torn into pieces
- Pack of basil, leaves torn into pieces
- 50g Freshly grated Parmigiana or pecorino

Preparation time: **15 minutes**

Cooking time: **20 – 30 minutes**

Serves: **4**

Method

Preheat oven to 220C.

Cut the spears in half, toss in half the olive oil and arrange on a baking sheet pan for roasting.

Add the tomatoes to the asparagus.

Season to taste, sprinkle with oregano, and roast together for 15 minutes or until golden brown but still holding onto their character.

Toss in the garlic, tomato paste, canned tomatoes, then top with the Mozzarella, basil, and a generous shaking of Parmigiana.

Drizzle with remaining olive oil.

Return to the oven for 10 minutes or until the cheese has melted and in places has turned golden.

Remove and serve immediately.

Cook's tip: Serve the roasted asparagus and tomatoes (before adding the mozzarella and tomato sauce) at room temperature, as a salad or starter.

