



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

GRILLED ASPARAGUS AND HERBED FETA TART

Preheat oven 400°F

6 fresh asparagus spears, trimmed
½ pint cherry tomatoes
2 tablespoons extra virgin olive oil
2 tablespoons balsamic vinegar
Sea salt and freshly ground black pepper
1 tablespoon fresh basil, chopped
1 piece puff pastry, ¼ thick 9 x 12
1/3 cup marinara sauce - homemade or commercial
herbed feta or plain

THE STEPS:

- Heat grill to high
- Place a cast iron skillet on one side of grill
- Add olive oil to skillet
- Add cherry tomatoes
- Place trimmed asparagus directly on grill
- Close lid for 3 minutes
- Open lid and turn asparagus over - there should be char marks on the stalks
- The cherry tomatoes should be sizzling - add balsamic vinegar
- Close lid for 3 more minutes.
- Place asparagus in a serving dish
- Pour contents of skillet over the asparagus
- Season with sea salt and freshly ground pepper
- Place puff pastry on a parchment lined baking sheet
- Prick entire surface of pastry leaving a ¼ " frame
- Spread marinara over the pastry
- Add asparagus spears and cherry tomatoes
- Sprinkle with crumbled feta
- Place tart in oven for 20 minutes
- Serve immediately, at room temperature or cold

THE LOVE: These tarts are a gift. I've never put a combination together that we didn't gobble up. Have fun!