

Asparagus with Blue Cheese

with Edgar Farms Asparagus



INGREDIENTS

1 pound Edgar Farms fresh asparagus
2 tsp red wine vinegar
2 tbsp olive oil
2 tbsp chives, minced
4 tbsp blue cheese, crumbled
white pepper, freshly ground

DIRECTIONS

- Preheat oven to 375F.
- In a small bowl, mix red wine vinegar, olive oil, chives and blue cheese.
- Steam asparagus spears for 5 min. and drain well.
- Arrange hot spears on an oven proof serving platter. Pour blue cheese mixture over asparagus and season with plenty of white pepper to taste.
- Bake for about 5 min. until the cheese is hot and just starting to melt. Serve hot.
- Serves 4.