

ASPARAGUS

Tait Farm Roasted Asparagus Pate



INGREDIENTS

- 1 # asparagus
- 2 + Tbs. olive oil
- 2 Tbs. finely minced scallion
- 1 clove of garlic, minced
- 1/3 C. parmesan cheese
- 1/3 C. pine nuts
- 1/4 tsp. chopped fresh rosemary
- 1/4 tsp. chopped fresh thyme
- Salt

STEPS

6 Servings

Preheat oven to 350 degrees.

Arrange asparagus on a baking sheet; brush with olive oil and sprinkle with salt.

Roast for 12-15 minutes, or until just tender.

In a small skillet, saute scallions and garlic in a little olive oil for 1-2 minutes.

Put all the ingredients in a food processor and pulse until well blended but with some 'texture'.

Chill for 1 hour.

Serve with crackers or toasted bread.

RECIPE SOURCE

The Tait Farm
Recipe Box