



Balsamic Oven Roasted Pesto Asparagus

Ingredients

- 1 bunch asparagus
- 1/3 cup mozzarella cheese, shredded
- 1 cup cherry tomatoes
- 2 tablespoons [Fustini's Pesto olive oil](#)
- 3 tablespoons [Fustini's Citrus Oregano balsamic](#)
- salt and pepper to taste
- 3 garlic cloves, minced
- fresh basil leaves
- [Fustini's Organic Balsamic Glaze](#)
- [Ligurian Pesto](#)
- fresh grated Parmesan cheese, garnish

Sharon's Hint

Adapted from eardhartseats.com

Directions

Step 1.

Snap or cut the bottom 1-2 inches off each piece of asparagus. When you bend the asparagus it will snap naturally about an inch from the bottom. Next, slice the cherry tomatoes in half. Place the asparagus and sliced tomatoes on a large cookie sheet then top with olive oil, balsamic vinegar, salt, pepper, and minced garlic. Toss everything together and make sure the veggies are evenly coated. Finally, top the asparagus with shredded mozzarella.

Step 2.

Place veggies on the center rack in a preheated oven and bake at 400 degrees F for 15 minutes until the asparagus is bright green and the tomatoes are soft. Once cooked, remove the veggies from the tray with tongs and place on a serving dish and top with freshly grated Parmesan, fresh basil, balsamic glaze, basil pesto and enjoy warm with the main dish of choice.