

Caselulla Roasted Asparagus with Marinated Feta

Prep: 15 min. | Cook: 15 min | Total: 30 min

Delicate veggies with hard boiled eggs and a sprinkling of cheese.



Ingredients:

2 bunches Asparagus, trimmed	4 cubes Meredith Dairy Marinated Sheep & Goat Feta
2 tbsp. Castillo de Canena Smoked Olive Oil	4 ea. Six-Minute Eggs
¼ tsp. Red chili flakes (optional)	Ritrovo Selections Fennel Salt
Salt & Pepper	

Directions:

1. Pre-heat oven to 425F, boil water in a pot, and prepare an ice bath (a small bowl of cold water with ice) for the eggs.
2. Wash, dry, trim & peel ends of asparagus and use a sheet tray to arrange the stalks in one flat layer. Drizzle the asparagus with 2 tbsp. Castillo de Canena Smoked Olive Oil and season with salt, pepper and red chili flakes.
3. Roast for 5-7 minutes until al dente.
4. Meanwhile, carefully place eggs into boiling water. Cook the eggs for 6 minutes, then remove them from the pot and transfer into the ice bath until cool. Once cool to the touch, carefully peel the shells from the eggs and set aside.

TO PLATE

1. Divide asparagus onto 4 plates equally.
2. Place one egg on top of each plate of asparagus
3. Gently crumble one cube of Feta over the egg & asparagus
4. Finish each with a drizzle of Smoked Olive Oil & sprinkle of Fennel Salt