



Olive Oil Roasted Tomatoes with Asparagus

MAKES:4

PREPARATION TIME:10-15 minutes

COOK TIME:32 minutes



INGREDIENTS:

For the tomatoes:

- 8 firm, ripe tomatoes, halved
- 4 tbsp. Filippo Berio Olive Oil
- 1 -2 tbsp. fresh basil, finely shredded
- Salt and freshly ground black pepper
- 225g/8oz fresh baby asparagus

For the dressing:

- 3 tbsp. Filippo Berio Olive Oil
- 3 tbsp. white wine vinegar or balsamic vinegar
- Pinch of sugar, to taste

METHOD:

Preheat the oven to 180°C/350°F/ Gas 4.

Put the tomatoes in a roasting pan and drizzle over the olive oil. Sprinkle over the basil and season well. Cook for about 30 minutes or until just soft.

Meanwhile , blanch the asparagus for 1 - 2 minutes then refresh in cold water and drain well.

Mix the dressing in a screw top jar and shake well. Arrange the tomatoes and asparagus onto 4 serving plates and pour over the dressing.

COOK'S TIP:

Just before serving, sprinkle over a few rashers of chopped, grilled bacon.

Cook it with: White Wine Vinegar