

## **Pan Roasted Asparagus with Red Peppers and Feta Cheese**

Serves 12

### Pan Roasted Asparagus

2 tbsp oil  
2 tbsp unsalted butter  
4 lbs. thick (1/2" at base) asparagus spears, ends trimmed  
Kosher salt and ground black pepper  
1 lemon, halved (optional juice garnish)

Jar of roasted sweet red peppers, 1/4" thin slices  
3 tbsp chopped fresh mint leaves  
8 oz. goat cheese (1 cup)  
1/2 cup pine nuts, roasted

1. Heat oil and butter in large skillet over medium-high fire. When butter melted add half of spears to skillet with tips pointing in one direction; add remaining spears pointing tips in opposite direction. Using tongs evenly distribute and nest spears in skillet. They won't be in single layer. Cover and cook until spears are bright green and still crisp; about 5 minutes.
2. Uncover and increase heat to high; season with salt and pepper. Cook until spears are tender and well browned along one side. Use tongs to move spears from inner portion of skillet to outside portion to brown all spears, about 5-6 minutes.
3. Transfer spears to serving bowl and squeeze some lemon juice on them. Transfer spears to plate and top with peppers; season with salt and pepper, sprinkle with mint, feta cheese, and pine nuts. Serve immediately.