

## **CHARRED ASPARAGUS WITH GREEN GARLIC CHIMICHURRI**

### **Ingredients:**

5 tbsp finely chopped green Garlic  
¾ cup finely chopped Parsley  
2½ tsp dried Oregano  
¾ cup EVO plus more for drizzling  
Salt & Pepper  
1½ lb Asparagus, tough ends snapped off  
4 tbsp red wine Vinegar  
5 oz crumbled Feta  
Kalamata olives

### **Directions:**

In a small bowl stir together garlic, parsley, oregano olive oil and 5 tbsp water.  
Stir in vinegar.  
Season to taste with salt and pepper, adjust seasonings if necessary.  
You can prepare ahead to this point.  
Heat a large cast iron skillet till very hot.  
Cook asparagus in hot pan till charred with a few burnt and blistered spots.  
Do not over cook.  
Asparagus should still be crisp and green.  
Cook about 3-4 minutes.  
Spoon sauce over asparagus and serve topped with feta and olives.

**SPECIAL EQUIPMENT:** Large cast iron skillet