

## Asparagus with Roasted Red Peppers & Goat Cheese | adapted from Town & Country Market Recipes

- Olive oil
- 1 pound asparagus, trimmed
- ½ cup roasted red peppers (from a jar or home-roasted or grilled)
- 1 Tablespoon fresh mint, chopped
- 2 ounces goat cheese, crumbled

Preheat a large skillet over med-high heat. Add the olive oil, then the asparagus, and sauté until tender, but still bright green, about 10 minutes. (You can also roast in the oven, or grill.)

If home roasting red peppers, place peppers under a broiler, or on the flame of your gas stove. Turn it as needed to get a charred skin, then place in a bowl under plastic wrap. When it's cool enough to handle, the skin should separate quite easily. This can also be done on the grill.

Slice the peppers into strips and add them to the skillet to warm with the asparagus.

Remove to a platter, top with crumbled goat cheese and mint.