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by ewfood

Fresh Asparagus, Peas and Parmesan on Hot Toast

Ingredients

30 slim spears fresh asparagus
6oz. frozen peas
3oz. feta cheese
12 fresh mint leaves
2fl oz. olive oil
4tsp. lemon juice
½ tsp. finely grated lemon zest
salt and milled black pepper
1 baguette
7oz. parmesan cheese, grated
extra virgin olive oil
Servings
8
Person

Preparation

1. Boil the asparagus and peas until the asparagus is tender but firm
2. Toast the halved baguette until golden brown
3. In a food processor pulse the peas, asparagus, mint, feta and olive oil and season with salt and pepper
4. Pile the warm spread onto the baguettes and sprinkle with the parmesan
5. Drizzle with olive oil and serve.

Cooks Note

Serves 8