



---

Posted on 17 September 2012  
*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

---