

Asparagus Parmesan Bites

3 Tbsp. olive oil, divided
10 thin asparagus spears, trimmed and cut into ½ inch pieces
1 shallot or small onion, finely chopped
¼ tsp. salt, divided
Freshly ground black pepper
1/3 cup freshly grated parmesan cheese, divided
2 Tbsp. mascarpone or cream cheese, softened
Finely grated lemon zest
½ package (14 oz./398 G) frozen puff pastry, thawed

Preheat oven to 375 F. Line 2 large baking sheets with parchment paper.

In a non-stick skillet, heat 1 Tbsp. (15 ml) of the oil over medium heat. Sauté asparagus and shallot for about 3 minutes or until asparagus is tender-crisp. Season with 1/8 tsp. salt and pepper to taste. Transfer to a plate and let cool completely.

In a bowl, combine 3 Tbsp. (45 ml) of the parmesan, mascarpone, lemon zest and the remaining salt. Season with pepper to taste.

On a lightly floured surface, roll out pastry to a 10 inch (25 cm) square. If necessary, trim edges to make it neat. Using a sharp knife, cut into 2 inch (5 cm) squares.

Spread cheese mixture over pastry squares, leaving a narrow border. Divide asparagus mixture among pastry squares.

Using a spatula, transfer to prepared baking sheets. Drizzle squares with about ¼ tsp. of the remaining oil per square.

Bake for 20 to 25 minutes or until crisp and brown. Sprinkle with the remaining parmesan. Serve warm or at room temperature.

Makes 25 pieces