

Cheesy Asparagus Tart

- 1 pound fresh asparagus spears, trimmed
- 1 sheet frozen puff pastry, thawed
- 1/2 pound baby Swiss or Fontina cheese, shredded, divided
- 2 tablespoons lemon juice
- 1 teaspoon grated lemon zest
- 1 tablespoon olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

In a large skillet, bring 1" of water to a boil; add asparagus. Cover and cook for 3-5 minutes or just until crisp-tender; drain. On a lightly floured surface, unfold puff pastry. Roll into a 16" x12" rectangle. Transfer to a parchment lined baking sheet. Bake at 400 degrees for 10 minutes or until golden brown. Sprinkle 1 1/2 cups cheese over pastry. Arrange asparagus on top; sprinkle with remaining cheese. Combine the lemon juice, lemon peel, oil, salt and pepper. Sprinkle over top. Bake 10-15 minutes longer or until asparagus is tender and cheese is melted. Slice and serve warm.