

Kokkari's Roasted Asparagus with Feta and Dill

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The feta will be easier to crumble if it's cold. If your asparagus spears aren't thick, adjust the cooking time.

From [Kokkari: Contemporary Greek Flavors](#) by Erik Cosselmon and Janet Fletcher (Chronicle Books).

Ingredients

- 2 pounds thick asparagus spears
- 3 tablespoons extra virgin olive oil, plus more for drizzling
- Sea salt and freshly ground black pepper
- Scant ½ cup (2 ounces) finely crumbled Greek feta
- 1 to 2 teaspoons coarsely chopped fresh dill
- 1 Eureka lemon or Meyer lemon



Directions

Preheat the oven to 475°F and put an oven rack in the top position. Holding an asparagus spear between both hands, bend it until it breaks naturally at the point where the spear becomes tough. Repeat with the remaining spears, discarding the tough ends.

Put the trimmed spears on a heavy baking sheet in a single layer. Drizzle with the 3 tablespoons olive oil and mix with your hands to coat evenly. Season with salt and pepper and toss again, then rearrange the spears in a single layer. Roast on the oven's top rack until sizzling hot and lightly browned in spots, 10 to 12 minutes.

Using tongs, transfer the asparagus to a platter. Combine the feta and dill and sprinkle the mixture over the hot spears. Drizzle with a little additional olive oil and lemon zest to taste. Serve at once.

Serves 4