

## sheet pan asparagus with tomatoes, eggs + feta

This is a recipe that I eat over and over again in the spring when asparagus pops up at the market, but since the formula is simple, you can swap in another quick-ish cooking vegetable like Broccolini. Baking the eggs on top of the vegetable creates an impromptu sauce when you break the yolk, but you can also flip them onto the hot sheet pan when you pull it out, if you like them over easy. Fresh or frozen corn would be a nice swap or add-on.

**Serves 2 to 4, depending on how hungry you are**

1 bunch asparagus, ends trimmed

1 pint grape tomatoes (you want them to be small or you'll need to halve them)

Olive oil

Salt

¼ spoonful ground cumin

¼ spoonful pimentón (smoked paprika)

¼ spoonful red pepper flakes

2 or 3 (1-inch-thick) squares feta cheese (or add crumbled feta or grated Parmesan on top at the end)

2 to 4 eggs

Freshly cracked black pepper

Crusty or toasted bread, for serving

Heat the oven to 400°F. On a sheet pan, combine the asparagus and tomatoes. Drizzle 3 or 4 waves of olive oil over them and toss to coat. Season with a wave of salt, the cumin, paprika, and red pepper flakes. Toss to combine. Nestle in the feta squares (it's okay if they break apart) and poke the tomatoes with the tip of a sharp knife. Everything should look like it has a light sheen to it; if it doesn't, add a quick drizzle of oil until it does.

Bake for 10 minutes. Then remove and crack the eggs on top of the asparagus and return to the oven; cook until the tomato skins have started to burst and the egg whites are firm and don't jiggle when you shake the pan and start to brown at the edges, about 7 minutes more (eggs cracked directly onto the sheet pan will cook about 2 minutes faster). The other ingredients can hold up to more cooking time, so don't feel rushed if the eggs take longer. Finish with a grind or two of black pepper on the eggs, and serve with crusty bread.