



Asparagus and Shitake Mushrooms from Rebecca Martin, Fairway Market

Ingredients:

- 1 lb checked and washed asparagus, trimmed and peeled
- 8 oz checked and washed shiitake mushrooms, stems removed, thickly sliced
- 1 oz freshly squeezed lemon juice
- 3 oz Fairway extra virgin olive oil
- 1 tbl checked and washed fresh thyme, minced
- 1 clove garlic, minced
- 1 tsp kosher salt
- 1/2 tsp black pepper, ground

Directions:

Preheat oven to 375 degrees.

Whisk together the lemon juice, olive oil, thyme, garlic, salt and pepper. Toss shiitake mushrooms with half the dressing and place on a sheet pan. Toss the asparagus with the remaining dressing and put on a separate sheet pan.

Roast asparagus and mushrooms in a 375 degree oven for 15 minutes until just starting to brown on the edges.

Fan asparagus on a serving plate, top with shiitake mushrooms and serve warm.