

ASPARAGUS



Roasted Asparagus *with Shallot, Balsamic, & Bacon*

INGREDIENTS

- 1 bunch asparagus, washed and trimmed
- 3 strips of bacon, diced
- 1 tablespoon vegetable oil
- 1 shallot, sliced thinly
- 2 tablespoons balsamic vinegar
- Salt and pepper to taste

PEAK SEASON

May – June

DIRECTIONS

- 1** Preheat oven to 350 degrees.
- 2** Heat a frying pan over medium-high heat. Add the oil, allow it to heat slightly, and add the bacon. As the bacon cooks and the fat renders off, stir occasionally.
- 3** When the bacon is about halfway cooked, add the asparagus and shallots, and a pinch of salt and pepper. Stir to coat the asparagus and shallots with the fat from the bacon.
- 4** Transfer the asparagus to a baking dish, and roast for 10-15 minutes, or until the asparagus is fully cooked.
- 5** Carefully remove the pan from the oven, and drizzle the balsamic vinegar over the asparagus. Mix to coat, adjust seasonings to taste, and serve promptly.

*Recipe provided by
Chef Aaron Egan*

