

Sautéed Asparagus with Bacon

Servings: 4

Ingredients

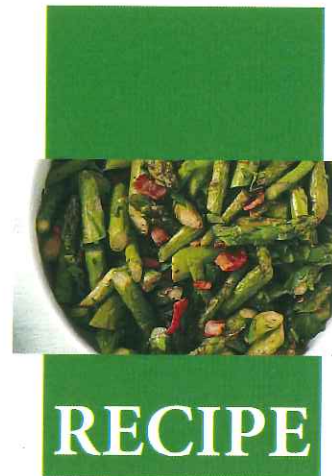
- 2 slices Bacon, cut into small pieces
- 2 bunches Asparagus (2 pounds), rinsed, trimmed and cut into 1-inch pieces
- Salt and Pepper to taste
- 2 teaspoons Dijon Mustard
- 3 tablespoons chopped Fresh Parsley or 3 teaspoons Dried Parsley

Directions

In a large skillet, cook bacon over medium heat, stirring occasionally, until browned and crisp, 8 to 10 minutes. With a slotted spoon, transfer to paper towels to drain. Add asparagus to skillet and season with salt and pepper. Cook, stirring, until asparagus is tender, about 10 minutes. Remove from heat and stir in bacon, mustard, and parsley.

- The asparagus can also be oven roasted instead of sautéed. Preheat oven to 425° and bake whole asparagus spears or trimmed for 12-15 minutes.
- If you don't have fresh asparagus, you may use frozen or canned asparagus. Cooking times may need to be adjusted.
- Tip: instead of frying, you can bake bacon in the oven at 400° until crisp and browned, 15 to 18 minutes, or desired doneness.

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