

Sauteed Asparagus with Bacon

From – *marthastewart.com*

2 slices bacon, cut into 1-inch pieces
2 lbs asparagus, trimmed and cut into 1-inch pieces
Coarse salt and ground pepper
2 tsp Dijon mustard
3 Tbsp chopped fresh parsley

- In a large skillet, cook bacon over medium, 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.



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