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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