

Warm Asparagus and Mushroom Salad with Champagne Shallot Vinaigrette



Ingredients:

6 ounces mixed baby greens, washed
1 pound fresh asparagus washed and trimmed
1 pound cleaned Portobello and Shitake mushrooms, roughly chopped
1 shallot, finely minced
3 tablespoon kosher salt
3 tablespoon ground black pepper
1 tablespoon Dijon mustard
1 tablespoon honey
3/4 cup olive oil
1/4 cup Champagne vinegar
Freshly grated aged Parmesan

Directions:

- 1) Preheat your oven to 400 degrees and line a large baking sheet with aluminum foil.
- 2) Arrange the asparagus and mushrooms on the sheet and drizzle a 1/4 cup of the olive oil over them. Season the vegetables with 2 tablespoons each of the salt and pepper.
- 3) Place the tray in the oven and roast the vegetables 8-10 minutes until the asparagus is crisp-tender and the mushrooms are golden brown.
- 4) Meanwhile, make the dressing by combining the remaining 1/4 cup olive oil, remaining tablespoon each of the salt and pepper, vinegar, shallot, mustard, and honey.
- 5) To serve the dish, dress the greens with the dressing and distribute them evenly among dinner plates. Arrange the asparagus and mushrooms on top of the greens and sprinkle freshly grated aged Parmesan on top.