

# K's Kitchen: Fresh asparagus in tacos

By Kathryn Reed

Asparagus is my go-to vegetable this time of year. It is soooo fresh and lovely.

And it's so versatile. It can be steamed, sautéed, roasted, barbecued; put in soups, salads, stir fries, or be eaten by itself; and served hot, cold or at room temperature.

I had planned to barbecue the asparagus, green onions and mushrooms, but the starter wasn't working and I didn't feel like solving that problem at that moment. So, I roasted the veggies at 400 degrees, and then had them under the broiler briefly at the end.

If you barbecue the veggies, leave them whole and cut them into the 1-inch pieces after they are done. And add the cilantro at the end.



**Asparagus-Mushroom Tacos**

Canola oil

7 cloves garlic, minced

3 tsp chili powder

1 T lime juice

$\frac{1}{2}$  C cilantro, chopped

1 bunch green onions, cut into 1-inch segments

$\frac{1}{2}$  lb. asparagus, cut into 1-inch pieces

8 ounces portabella mushrooms, sliced and cut in half

Tortillas

Salsa verde

Preheat oven to 400 degrees.

Place onions, asparagus and mushrooms in oven proof glass dish. Add garlic, chili powder, cilantro and lime juice. Drizzle with oil so vegetables are lightly coated. Mix well.

Cook for about 15 minutes. Test by making sure the asparagus is done; it should be tender. Then put under broiler for a couple minutes to char them a bit.

Heat tortillas.

Divide veggie mix into tortillas, add salsa.