

A PERFECT SIDE FOR A DAY OF GRILLING

# Grilled Shiitake and Asparagus

## INGREDIENTS

8oz *Palumbo Foods Shiitake Mushrooms*  
2tbsp *Extra Virgin Olive Oil*  
1tbsp *Rice Vinegar*  
2tbsp *Soy Sauce*  
1tbsp *Fresh Lemon Juice*  
2tbsp *Chopped Tarragon*  
*Salt and Pepper*  
2lb *Thin Asparagus*

## INSTRUCTIONS

- 1 In a small bowl, mix the 2 tablespoons of olive oil with the soy sauce, lemon juice, vinegar and tarragon and season with salt and pepper
- 2 Brush the shiitake with 2 tablespoons of the soy vinaigrette; season with salt and pepper
- 3 Grill over moderate heat, turning once, until just tender, about 6 minutes
- 4 Transfer the shiitake to a bowl; cut any large shiitake into quarters
- 5 Add 4 tablespoons of the soy vinaigrette and toss to coat
- 6 Bring a large skillet of salted water to a boil. Fill a large bowl with ice water.
- 7 Add the asparagus to the skillet and cook until crisp-tender, about 3 minutes.
- 8 Transfer to ice to cool, then drain and pat dry with paper towels
- 9 Arrange the asparagus on a platter. Drizzle with olive oil and season with salt and pepper
- 10 Spoon the shiitake over the asparagus, drizzle any remaining vinaigrette on top
- 11 ENJOY!

[SOURCE](#)



Dinner