

## Seasonal Eating



# Roasted Asparagus and Mushrooms With Chili Vinaigrette

- 1 tablespoon Dijon style mustard
- 1 1/2 teaspoons chili powder
- Salt to taste
- 2 tablespoons red wine vinegar
- 2 tablespoons honey
- 1/4 cup olive oil
- 1 bunch asparagus spears, ends removed and stalks cut in half
- Olive oil
- Salt and pepper to taste
- 3 tablespoons olive oil
- 1 pound mushrooms, coarsely chopped
- 1 tablespoon chopped fresh thyme
- Salt and pepper to taste
- 1/4 cup toasted pecans
- 2 ounces blue cheese

For Vinaigrette: In a small bowl, whisk together the mustard, chili powder, salt, red wine vinegar and honey. Slowly whisk in oil in a stream.

Place asparagus on a baking sheet covered with parchment paper. Drizzle with a little olive oil and sprinkle with salt and pepper and toss. Place in 400 degree oven for about 10-15 minutes, just until crisp tender. Remove from the oven and place in a bowl. Toss with some of the vinaigrette. In the meantime, heat olive oil in a skillet. Add mushrooms and cook until golden brown. Add to asparagus with thyme and toss. Place on serving plate, top with pecans and blue cheese. Drizzle with a little more vinaigrette and serve.