

## Sesame Ginger Asparagus and Portobello Salad

2 tablespoons + 1 teaspoon vegetable oil  
1 tablespoon + 1/2 teaspoon soy sauce  
1 tablespoon sherry  
1 1/2 teaspoons sesame oil  
1 1/2 teaspoons minced garlic  
1 1/2 teaspoons minced fresh ginger root  
1 tablespoon fresh lime juice  
1 teaspoon sugar  
2 large Portobello mushrooms, stemmed and gills scraped out with a spoon  
1 bundle asparagus spears, trimmed  
salt and pepper  
1/2 box fresh baby spinach  
2 tablespoons sliced green onions  
1 tablespoon fresh cilantro leaves, torn  
2 teaspoons sesame seeds, toasted

In a glass liquid measure, combine the 2 tablespoons oil, 1 tablespoon soy sauce, sherry, sesame oil, garlic and ginger. Whisk until well combined and transfer 1 1/2 tablespoons to a separate small bowl. To the small bowl, add lime juice, sugar and remaining 1/2 teaspoon soy sauce. Set aside. Place the Portobello caps, stem side up, in a shallow (9" x 9") baking dish and pour the remaining mixture in the liquid measure into the caps, drizzling a little around the edges. Let sit for 30 minutes. Stack the mushrooms up and add the asparagus spears to the dish with remaining teaspoon of oil. Pour the extra marinade out of the mushroom caps and over the asparagus. Roll to coat with marinade and coat the outsides of the mushroom caps. Place the caps, stem side up, on a parchment lined baking sheet. Bake at 400 degrees for 10 minutes. Pull the sheet out and turn the caps over (there will be a lot of juice that will spill out). Add the asparagus to the pan in a single layer and sprinkle all with a little salt and pepper. Roast for another 15 minutes or until asparagus is fork tender. When the vegetables come out of the oven, dress the spinach with the lime juice mixture and place on plates. Top with sliced Portobello mushroom caps and asparagus spears. Sprinkle with green onions, cilantro and sesame seeds. Serve immediately.