

# Grilled California Asparagus and Mushroom Salad



## Grilled California Asparagus and Mushroom Salad with Shaved Parmesan

The crisp texture and herbaceous flavor of the asparagus tastily contrasts with the spongy texture and earthy flavor of mushrooms. Kissed with a lively lemon dressing, this dish makes a perfect appetizer, small plate or even a light entree. Go with the green from California; your customers will come back for more.

YIELD: 24 SERVINGS

### INGREDIENTS

Fresh lemon juice  
Garlic  
Crushed red pepper  
Salt  
Olive oil  
**Jumbo Fresh California Asparagus, trimmed**  
Freshly ground black pepper  
Crimini or white mushrooms  
Shaved Parmesan cheese

### WEIGHTS/MEASURES

1/2 cup  
4 cloves, chopped finely  
1/2 teaspoon  
To taste  
As needed  
4 pounds  
To taste  
2 pounds  
6 ounces

### METHOD

1. Whisk together lemon juice, garlic, crushed red pepper, and 1/2 teaspoon salt; whisk in 1/2 cup olive oil, reserve.
2. Brush Asparagus with olive oil. Grill, turning frequently, until lightly browned and just tender-crisp, about 5 minutes.
3. Season with salt and pepper; cool, then cut at an angle in 1-1/2-inch pieces.

### Just Before Service

Slice mushroom about 1/4-inch thick. Toss mushroom with reserved Asparagus and vinaigrette.

### PER ORDER

Mound 1-1/2 cups salad on a serving plate or shallow bowl. Garnish with Parmesan shavings.

Nutrients per serving (91g): Calories 74, Protein 4.7g, Fat 5.2g, Carbohydrates 3.4g, Cholesterol 5.1 mg, Fiber 1.3g, Sodium 171 mg.

For more background information and recipes, visit [www.calasparagus.com](http://www.calasparagus.com)  
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