Roasted Asparagus with Shallot, Balsamic, & Bacon

INGREDIENTS

1 bunch asparagus, washed and trimmed
3 strips of bacon, diced
1 tablespoon vegetable oil
1 shallot, sliced thinly
2 tablespoons balsamic vinegar
Salt and pepper to taste

PEAK SEASON

May – June
1. Preheat oven to 350 degrees.

2. Heat a frying pan over medium-high heat. Add the oil, allow it to heat slightly, and add the bacon. As the bacon cooks and the fat renders off, stir occasionally.

3. When the bacon is about halfway cooked, add the asparagus and shallots, and a pinch of salt and pepper. Stir to coat the asparagus and shallots with the fat from the bacon.

4. Transfer the asparagus to a baking dish, and roast for 10-15 minutes, or until the asparagus is fully cooked.

5. Carefully remove the pan from the oven, and drizzle the balsamic vinegar over the asparagus. Mix to coat, adjust seasonings to taste, and serve promptly.