

Family Recipe

ASPARAGUS TACOS

Serves 6

INGREDIENTS

2 lbs. asparagus (2 bunches)
2 Tbs. olive oil or other vegetable oil
Salt
1 package corn tortillas or homemade tortillas

Optional, to serve:

Cotija or another crumbly white cheese
Lime
Avocado, sliced

DIRECTIONS

Chop or snap off the tough, woody root end of each asparagus spear. Wash and pat dry. Cut each asparagus spear in half.

Put a large, wide pan on the stove and bring to medium heat. Add the olive oil and move the pan to coat in oil. Add the asparagus and cook, stirring, for 3-4 minutes. Test the asparagus (it should be a little firm). Add a small sprinkling of salt for flavor.

Heat the corn tortillas in a microwave or one-by-one on a hot pan, if preferred.

Make your taco by filling a tortilla with asparagus and whatever toppings you like. Crumbled cheese, a squeeze of lime, and a slice of avocado is delicious!

