



Asparagus Toast & Eggs

Makes 4 servings

Ingredients:

1 lb Altar Asparagus, stems trimmed
1½ Tbsp olive oil
½ tsp salt
½ tsp pepper
½ cup Parmesan cheese, grated
4 thick slices rustic bread, toasted
4 eggs, poached
2 green onions, thinly sliced

Instructions:

Preheat oven to 400 F. Arrange asparagus on a greased baking sheet. Drizzle with olive oil. Season with salt and pepper. Roast for 15 minutes. While asparagus is roasting, poach eggs. Remove asparagus from oven and sprinkle with cheese. Roast for an additional 5 minutes, or until the cheese is lightly brown. Place toast on a platter and drizzle with Quick & Easy Lemon Garlic Aioli. (See recipe below.) Top with asparagus and egg. Sprinkle with salt and pepper. Top with green onions. Serve immediately.

Lemon Garlic Aioli

2 garlic cloves, pressed
¼ tsp salt
½ cup mayonnaise
2 Tbsp olive oil
1 Tbsp lemon juice
Salt and pepper to taste

Instructions:

Mash garlic and salt to form a paste. Stir in mayonnaise, olive oil and lemon juice. Season with salt and pepper. Refrigerate until ready to use.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**





Roasted Asparagus & Cheese

Makes 4 to 6 servings

Ingredients:

1 lb Altar Asparagus, stems trimmed
3 Tbsp olive oil
4 cloves garlic, peeled and minced
1 tsp salt
½ tsp black pepper
¾ cup Parmesan cheese, grated
1 cup panko breadcrumbs
4 Tbsp unsalted butter, melted 1¼ cup mozzarella cheese, shredded

Instructions:

Preheat oven to 425 F. Arrange asparagus on a greased baking sheet. In a small bowl, combine olive oil, garlic, salt and pepper. Drizzle over asparagus. Toss to evenly coat. Bake for 10 to 15 minutes, or until asparagus is vibrant green and starting to get tender. Mix Parmesan, breadcrumbs and butter. Remove asparagus from the oven. Top with mozzarella and breadcrumb mixture. Return to the oven. Broil for 4 to 6 minutes, or until the cheese melts and the breadcrumbs become golden brown. Serve immediately.

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