

# ZUCCHINI ASPARAGUS WITH LEMON SAUCE FOR THE HOME CHEF

*Serves 4-6*

## Ingredients:

### Lemon sauce:

- 3 Tbs. Butter
- 2 each Shallots, minced
- 18 oz. Heavy whipping cream
- Lemon juice from 1 lemon
- Lemon zest from 1 lemon
- 1 oz. Parsley, chopped fine
- Salt and pepper to taste

## Ingredients:

- 2 Tbs. Olive oil
- 2# Zucchini, spiralized
- 1 bunch Asparagus cut into 1 inch pieces and blanched 3 mins, set aside
- 12 oz. Zucchini, diced tossed in oil salt and roasted at 400 degrees until 40% browned
- 12 oz. Tomatoes, diced
- 6 oz. Vegetable broth
- Lemon cream sauce (see recipe above)
- ¼ c. Breadcrumbs, your favorite brand
- 1 bunch Parsley, chopped

## Sauce Preparation:

- Heat butter in pan on medium and sauté shallots until fragrant, about 5 minutes.
- Add cream, lemon zest and simmer gently for 5 minutes or until thickened slightly.
- Turn off heat and add lemon juice and parsley, stir to incorporate.
- Add salt and pepper to taste.
- Set aside until needed.

## Putting it all together:

- Heat a pan on medium heat, add oil
- Add zucchini noodles, asparagus, roasted zucchini and tomatoes.
- Add vegetable broth and cook until almost completely dry.
- Add lemon sauce, heat and toss to coat all ingredients.
- Place in serving bowl and garnish with breadcrumbs and parsley.

Enjoy!

