

## Asparagus-New Potato Hash

Hash is traditionally made with finely chopped meat and potatoes. Fresh asparagus makes a colorful, garden fresh variation plus packed with vitamins, minerals and fiber!

Prep: 20 min                      cook: 21 min

### Ingredients

1lb. small red potatoes

1 lb. fresh asparagus

2 shallots, minced

2 Tbsp. olive oil

1 tsp. chopped fresh thyme

1 tsp. salt

½ tsp. pepper

2 tsp. lemon juice

1/3 cup crumbled farmer's cheese or queso fresco

Garnish: lemon slices

### Directions:

1. Bring potatoes and salted water to cover to a boil in a Dutch oven over medium-high heat. Cook 15 minutes or just until tender; drain well. Cool 15 minutes and cut into quarters.
2. Snap off and discard tough ends of asparagus. Cut asparagus into ½ inch pieces
3. Sautee shallots in hot oil in a large nonstick skillet 1 minute. Add asparagus, thyme, salt, pepper, and lemon juice; sauté 2 to 3 minutes or until asparagus is crisp tender. Add potatoes, and sauté 3 minutes or until mixture is thoroughly heated. Remove from heat, and sprinkle with cheese. Garnish, if desired.

Yield: 8 servings.