

## **EGGS WITH ASPARAGUS AND MUSHROOMS**

(adapted slightly from *Everyday Food* magazine)

2 teaspoons, extra-virgin olive oil, plus more for brushing

1/2 pound of fresh asparagus spears, ends broken off

4 ounces cremini mushrooms, coarsely chopped

4 large eggs

Salt and fresh ground pepper

Preheat oven to 400°F. Prepare two 24-inch long pieces of parchment by folding each in half and then cutting into a half-heart shape. Place both pieces on a rimmed baking sheet. Brush half of each heart with olive oil. Place mushrooms and asparagus spears on oiled half. Carefully crack two eggs over each. Drizzle with 1 teaspoon of olive oil. Season with salt and pepper. Pleat tightly around the edge to seal. (I'm not very adept at the pleating, so just do your best!)

Bake until the egg whites are set and asparagus is tender crisp, 8-10 minutes. Top with shredded Parmesan cheese, if desired.

(Note: If you make more than two servings, you will need to place baking racks in the upper and lower thirds and then rotate two baking sheets halfway through baking.)