# HARVEST OF THE MONTH: ASPARAGUS



#### Fun snack ideas!

#### HOW TO EAT ASPARAGUS:

- Eat asparagus raw or lightly boiled, steamed, stir-fried, or grilled.
- 2. Try seasoning asparagus with herbs, butter, or parmesan cheese.
- 3. Dip raw asparagus in your favorite dip for a quick snack!
- 4. Make sure to cut off the white, woody ends of the asparagus, which have a tough texture and make it difficult to chew.

#### Pick the yummiest!

#### THINGS TO LOOK FOR:

- 1. Choose bright green stalks with tightly closed tips.
- 2. Avoid limp, wilted, or extra-large woody spears.
- Refrigerate asparagus upright with cut ends in water or cut ends wrapped in wet paper towels.
- Fresh asparagus will keep
  1-2 weeks in the refrigerator.

## NUTRITION FUN FACTS:

- Asparagus contains the antioxidants
   Vitamin A and Vitamin
   E which protect cells
   from being damaged
   from free radicals.
- Asparagus is a good source of folate. Folate is important for prenatal care and preventing anemia.
- Asparagus is also a good source of Vitamin K which helps with blood clotting.

#### BEST TIME TO EAT:

APRIL-MAY



# RECIPE: ASPARAGUS MUSHROOM MELT

## DIRECTIONS

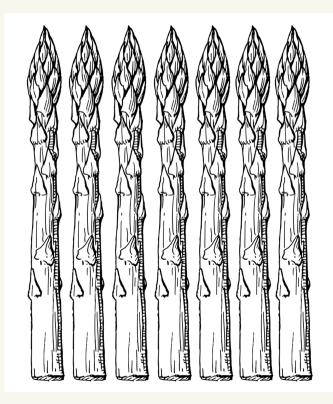
- 1. Toast muffin halves and place on a baking sheet in a single layer.
- 2. In a large skillet over medium-high heat, saute onions and mushrooms in oil, stirring often until just beginning to brown.
- 3. Add asparagus seasoning and vinegar. Saute, stirring often, until asparagus is barely tender. Season lightly with salt and pepper.
- 4. Divide the vegetable mixture equally onto the muffin halves. Top each muffin with shredded cheese.
- 5. Broil muffins until the cheese melts.

### INGREDIENTS

- 4 English muffins
- 1 cup onion, finely minced
- 1 cup chopped mushrooms
- 1 teaspoon oil
- 1 pound asparagus, trimmed and sliced crosswise
- 1 teaspoon thyme
- 1 teaspoon vinegar
- 1 dash salt
- 3/4 cup mozzarella cheese

https://www.nutrition.gov/recipes/asparagus-mushroom-melt

# **ACTIVITY: COLORFUL ASPARAGUS**



**Asparagus comes in different colors!** Try coloring each stalk of asparagus the following colors or any color you'd like :

> Green Purple White