

Asparagus Mushroom Melt

Ingredients

4 English muffins

¼ cup finely minced **onion**

1 cup chopped **mushrooms**

1 ½ teaspoons **vegetable oil**

½ pound **asparagus**, trimmed and sliced crosswise into ½ inch rounds

½ teaspoon ground **thyme**, oregano or basil

1 ½ teaspoons **vinegar** (any type)

dash of **salt** and **pepper**

¾ cup (3 ounces) shredded **mozzarella cheese**

Directions

1. Wash hands with soap and water.
2. Toast muffin halves and place on a baking sheet in a single layer.
3. In a large skillet over medium-high heat, sauté onion and mushrooms in oil, stirring often, until just beginning to brown.
4. Add asparagus, thyme and vinegar. Sauté, stirring often, until asparagus is barely tender. Season lightly with salt and pepper.
5. Divide the vegetable mixture equally onto the muffin halves. Top each muffin with shredded cheese.
6. Broil muffins until the cheese melts. Watch carefully to avoid burning.
7. Refrigerate leftovers within 2 hours.

