



Roasted Asparagus Toast with Lemon Goat Cheese

Makes 8 servings

Ingredients:

1 lb Alpine Fresh Asparagus, stems trimmed
3 Tbsp olive oil, divided
¼ tsp salt
⅛ tsp ground pepper
8 slices rustic bread
8 oz goat cheese, softened
½ lemon, juiced
Zest and juice of 1 lemon (½ juiced)

Instructions:

Preheat oven to 400 F. Place asparagus on a foil-lined baking sheet. Drizzle with 1 Tbsp olive oil. Sprinkle with salt and pepper. Roast until crisp-tender but still bright green, about 10 minutes. Brush bread slices with remaining 2 Tbsp olive oil. Broil until golden brown. Flip and repeat. In a medium bowl, blend goat cheese, lemon juice and zest until smooth and creamy. Spread goat cheese mixture on each bread slice. Top with asparagus spears. Sprinkle with lemon zest

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Roasted Asparagus Eggs Benedict & Hollandaise

Makes 6 servings

Roasted Asparagus Ingredients:

1 lb Alpine Fresh Asparagus, stems trimmed
1 Tbsp olive oil
¼ tsp salt
⅛ tsp ground pepper

Instructions:

Preheat oven to 400 F. Place asparagus on a foil-lined baking sheet. Drizzle with olive oil. Sprinkle with salt and pepper. Roast until crisp-tender but still bright green, about 10 minutes.

Hollandaise Sauce Ingredients:

3 egg yolks
1 Tbsp lemon juice
½ tsp salt
¼ tsp cayenne pepper
10 Tbsp butter, melted

Instructions:

Whisk egg yolks, lemon juice, salt and cayenne pepper, until well-combined. Blend egg yolk mixture in a blender on medium until it lightens in color, about 20 to 30 seconds. Lower blender speed and slowly drizzle in the butter while the blender is still on. Use the sauce within an hour of making it.

Continued.

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Roasted Asparagus Eggs Benedict & Hollandaise

Poached Eggs & Muffins Ingredients:

3 cups water, divided
6 large eggs, cold
3 English muffins split in half
4 Tbsp butter, softened
Hollandaise Sauce (See recipes above.)
Cayenne Pepper for garnish

Instructions:

Add ½ cup water into a mug. Break egg in the mug and cover. Cook in the microwave for 30 to 60 seconds. Lift out with a slotted spoon, draining off the water. Toast and butter each muffin half. Drape 2 to 3 Roasted Asparagus spears over each muffin. Place one egg on top of asparagus. Drizzle with Hollandaise Sauce. Sprinkle with cayenne pepper.

Tip: Add warm water for a thinner consistency, and adjust lemon and salt to taste.

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