

New York Times **Bestselling Author**

SUSAN MALLERY

Asparagus in Lemon-Curry Sauce

Ingredients:

Lemon-Curry Sauce:

- ♥ ¼ C mayonnaise
- ♥ ¼ C plain, unsweetened yogurt
- ♥ 1 t curry powder
- ♥ 1 t soy sauce
- ♥ 1 t honey
- ♥ 1 t lemon juice

Roasted Asparagus and Red Peppers:

- ♥ 1 lb. asparagus
- ♥ 1 red bell pepper



Flour-Dusted Roast Chicken

Instructions:

Preheat the oven to 400 degrees. Mix the sauce ingredients thoroughly. To prepare the asparagus, snap off about one inch at the bottom and discard. Snap the remaining asparagus spear into two pieces. Slice the red bell pepper thin. Toss the asparagus and the pepper with about half of the lemon curry sauce. Lay in a single layer on a foil-lined baking sheet. Bake at 400 degrees for about 15 minutes, until the asparagus is crisp-tender. Arrange a serving on a plate and then drizzle it with lemon-curry sauce.

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