

## Roasted Vegetables with Angostura® Mayonnaise Drizzle



The vegetables for this tasty side dish can be cooked in an iron frying pan or on a stovetop griddle, on the barbecue, or roasted in the oven – whichever is most familiar and easiest for you.

### INGREDIENTS

#### *Angostura® Mayonnaise Drizzle*

*1/2 cup mayonnaise*

*2 Tbsp. grated pecorino Romano cheese or a tangy Parmesan*

*1 tsp. grated lemon peel*

*1 Tbsp. fresh lemon juice*

*1 tsp. ANGOSTURA® aromatic bitters*

#### *Roasted Vegetables*

*1-2 lbs. asparagus spears, green beans, broccoli raab, rapine or Chinese broccoli (or a combination)*

*1/4 cup olive oil*

*2 Tbsp. soy sauce*

*1 Tbsp. fresh lemon juice*

*1 tsp. ANGOSTURA® aromatic bitters*

Makes 4 - 8 servings

## **METHOD**

Whisk together mayonnaise, cheese, lemon peel, 1 Tbsp. lemon juice and 1 tsp. ANGOSTURA® aromatic bitters. Set aside.

Rinse vegetables and drain well. Break off tough ends from asparagus. Remove stems from green beans. Whisk together olive oil, soy sauce, 1 Tbsp. lemon juice and 1 tsp. ANGOSTURA® aromatic bitters. Brush liberally on vegetables; let stand 15 minutes.

Heat a large iron fry pan over medium heat. Place vegetables in pan in a single a layer. Cook about 5 minutes or until lightly browned. (The time depends on how thick the vegetables are.) Turn and cook 3-5 minutes more or until tender. Cook in two or three batches, if necessary.

To serve, warm up Angostura® mayonnaise in microwave for 15-30 seconds; stir well. Drizzle over hot vegetables.

Recipe by Rita Held

### **Nutrition information per serving (8) with 2 lbs asparagus:**

190 calories, 3g protein, 6g carb, 17g fat, (2.5g sat. fat), 5mg chol, 380mg sodium, 2g fiber