

3 slices bacon, cut into 1-inch pieces

2 bunches asparagus (2 pounds), trimmed and cut into 1-inch pieces Coarse salt and pepper

2 tsp. legal mustard

2 tsp. dried parsley flakes

Cook bacon in a large skillet over medium heat, stirring occasionally, until browned and crisp, 8-10 minutes. With a slotted spoon, transfer to paper towels to drain. Combine mustard and parsley flakes; set aside. Add asparagus to skillet and season with salt and pepper. Cook, stirring, until asparagus is tender, 8-10 minutes. Remove from heat and stir in bacon and mustard mixture.

