Spring Vegetable Melange

adapted from Cooking Club of America
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2 tbsp butter, divided
1 tbsp vegetable oil
8 oz. button mushrooms, halved or quartered depending on size
1/4 c minced shallots
1 1/2 c chicken stock
1 c baby carrots, halved lengthwise
8 oz. asparagus, peeled if desired, cut diagonally into 1/2-inch pieces
1 c sugar snap peas, cut diagonally into thirds
2 tbsp chopped fresh tarragon
2 tsp lemon juice
1/4 tsp salt
1/8 tsp pepper

Heat 1 tablespoon of the butter and oil in large skillet over medium-high heat until butter is melted and oil is hot.

Cook mushrooms 4 to 6 minutes or until tender and golden brown, stirring occasionally.

Stir in shallots; cook and stir 30 seconds.

Add broth and carrots; bring to a boil.

Reduce heat to medium-low; cook, covered, 2 minutes.

Add asparagus and peas; increase heat to medium-high.

Cook, covered, 2 to 4 minutes or until vegetables are tender. Remove from heat.

Stir in tarragon, lemon juice, salt, pepper and remaining 1 tablespoon butter. Shake skillet or stir vegetables until butter has melted.

Transfer vegetables to a serving dish with a slotted spoon.

Reduce the pan juices until flavors are concentrated over medium-high heat.

Toss with vegetables; serve.