

TriMet Bus Operator of the Year

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from Line 4-Fesseden wrote.

Green-Dell describes herself as a people person. She said she joined TriMet to serve the public and interact with people of all different cultures. Day in and day out, she shows her riders how much she cares.

"I was driving the #12, and an elderly lady took my bus from downtown by mistake," she remembers. "After I dropped her off, I worried all the way to Sherwood because it was my last trip of the night. On my way back, I changed my route because I had feeling she'd still be standing there. She was. Oh, how happy she was to see me! I picked her up and took her to Center Garage where I got my car and took her to north Portland. She hugged me. She thanked me. She cried tears of joy. She said I was her guardian angel."

TriMet also named Cynthia McClean as Mini-run (part time) Operator of the Year and Neil Beaudry as Rail Operator of the year. The winners were selected by a vote of their peers.

FOOD

Oven-Roasted Asparagus



Ingredients:

- 1 bunch thin asparagus spears, trimmed
- 3 tablespoons olive oil
- 1 clove garlic, minced
- 1 1/2 tblsp grated Parmesan cheese
- 1 teaspoon sea salt
- 1/2 tspn ground black pepper
- 1 tablespoon lemon juice

Directions:

1. Reheat an oven to 425 degrees F (220 degrees C).
2. Place the asparagus into a mixing bowl, and drizzle with the olive oil. Toss to coat the spears, then sprinkle with Parmesan cheese, garlic, salt, and pepper. Arrange the asparagus onto a baking sheet in a single layer.
3. Bake in the preheated oven until just tender, 12 to 15 minutes depending on thickness. Sprinkle with lemon juice just before serving.

Grilled Crispy-Skinned Salmon with Whole Lemon-Sesame Sauce

Ingredients:

- 4 6-oz. skin-on salmon fillets, pin bones removed, patted dry
- 2 Tbsp. plus 1/3 cup extra-virgin olive oil, plus more for grill
- Kosher salt to taste
- 1 small lemon

Directions:

1. Prepare a grill for medium heat. Rub salmon with 2 Tbsp. olive oil; season both sides with salt.
2. Cut ends off lemon and discard. Place lemon upright and slice off outer lobes in 4 sections, leaving a square-shaped core and seeds

- 1 small shallot, finely chopped
- 2 tsp. black sesame seeds
- 1 tsp. honey
- 1/2 tsp. toasted sesame oil
- Freshly ground black pepper
- 1 cup torn basil leaves

3. Clean and oil grate, then immediately place salmon on grill skin side down. Cover grill and
4. Behind. Finely chop lobes (flesh, pith, and all) and transfer to a small bowl (you should have about 1/2 cup). Squeeze out juice from core over bowl. Add shallot, sesame seeds, honey, sesame oil, and remaining 1/3 cup olive oil; season with salt and lots of pepper. Toss to combine.



- cook, skin side down the entire time, until skin is lightly charred and fish is opaque, 6–8 minutes. Transfer salmon to a plate and let cool slightly.
4. Divide salmon among plates. Top with basil. Spoon lemon-sesame sauce over.

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