

ASPARAGUS SALAD WITH DIJON VINAIGRETTE



SERVING SIZE

3



INGREDIENTS

ITEM

Asparagus, Stems Trimmed
White Wine
Dijon Mustard
Shallot, Finely Minced
Fine Sea Salt

QUANTITY

4 Cups
2 Tsp.
1 Tsp.
½
¼ Tsp.

ITEM

Olive Oil
Chives, Finely Chopped

QUANTITY

1 Tbsp.
2 Tbsp.



PREPARATION

- ✔ Bring a pot of salted water to a boil, add asparagus, and cook for 2-3 minutes until just tender-crisp.
- ✔ Immediately transfer to an ice bath to stop cooking, then drain well.
- ✔ In a small bowl, whisk together white wine, dijon mustard, shallot, and sea salt.
- ✔ Slowly drizzle in olive oil while whisking continuously until the vinaigrette is emulsified.
- ✔ Arrange asparagus on a serving plate. Drizzle with the Dijon vinaigrette.
- ✔ Serve immediately and enjoy!