

Asparagus Vinaigrette

WearEver

Asparagus Vinaigrette

Ingredients:

2 tsp olive oil

1 tablespoon balsamic vinegar

1 teaspoon Dijon mustard

1 teaspoon salt

2 1/2 lbs. fresh asparagus

2 tablespoons grated parmesan cheese

Notes:

(over)

Asparagus Vinaigrette

WearEver

Directions:

1. Stir oil, vinegar, and mustard together in a large bowl. Set aside.
2. Boil 2 inches of water and half the salt in a large skillet or fry pan. Divide the asparagus in half. Place half the spears in the boiling water.
3. Cover and cook only until tender and crisp, about 5 minutes. Place the asparagus in the bowl with the vinegar mixture, tossing until evenly coated.
4. Cook the remaining asparagus. Place asparagus on a serving dish and sprinkle with cheese