

Bright Summer Asparagus Salad

Serves: 6

Prep time: 10 min

Cook time: 2 min

INGREDIENTS:

- 1 bunch asparagus
- 1 teaspoon Kosher salt
- 1 tablespoon freshly ground pepper
- Freshly grated Parmesan
- Grated rind of 2 lemons
- 1.5 tablespoons olive oil
- 1 tablespoon lemon - thyme vinegar, or other citrusy vinegar

TOOLS:

- Large mixing bowl filled halfway with ice and water
- [Chantal 1 quart sauce pan](#)
- Colander
- Grater



Photos by Amy Scott of A.E. Scott Designs - www.theaescott.com



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PROCESS:

1. Wash asparagus and trim about 1/2"- 1" from the bottom of the stalks. Cut diagonally into 2" long pieces.
2. Fill the 1 quart sauce pan with water and bring to a boil.
3. Put the cut asparagus into the boiling water and cook for exactly 2 minutes.
4. Place the cooked asparagus into the ice bath.
5. Drain asparagus from the ice bath and put them into the mixing bowl, removing any excess water.
6. Pour 1.5 tablespoons of olive oil, 1 tablespoon of lemon vinegar, salt, and pepper into the bowl and stir well.
7. Place on serving dish and top with grated parmesan and grated lemon rind.