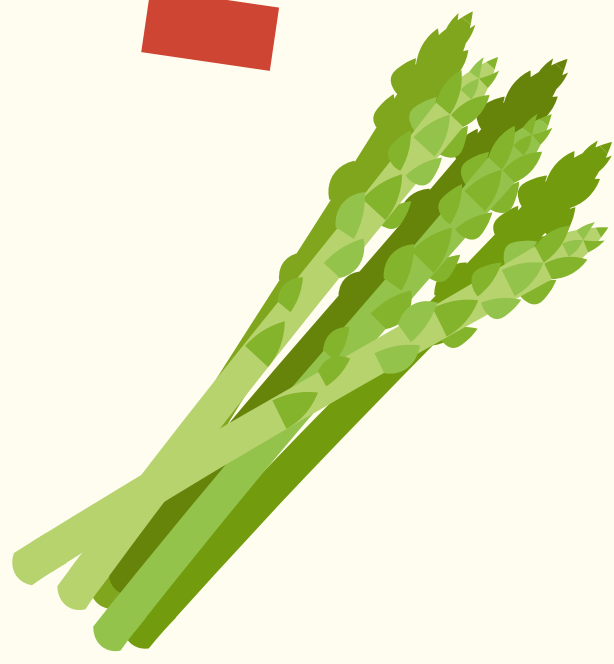


Asparagus Summer Salad.

A colorful summer salad featuring fresh asparagus
in a homemade dressing.



Ingredients

2 lbs thick asparagus, cut into 2 inch diagonal pieces
2 tablespoons fresh lemon juice
2 tablespoons Dijon mustard
3 tablespoons olive oil
1/4 cup fresh basil
1/4 cup chives

1/4 cup fresh cilantro
1 cup red onion, thinly sliced
3/4 cup toasted pine nuts
1/2 cup crumbled feta
1/2 teaspoon salt
1/2 teaspoon pepper

How to Make:

Step 1: Place asparagus in a large pot of boiling water. Cook for about 1 to 2 minutes until bright green and slightly soft. Drain asparagus and rinse with cold water until cool.

Step 2: In a large bowl, whisk together lemon juice, mustard, oil, and herbs. Add asparagus, onion, pine nuts, feta, salt, and pepper, and stir to combine.

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