



honey dijon asparagus & almonds

Asparagus are easily enhanced with the addition of this honey Dijon vinaigrette, a light tangy dressing that perfectly balances the sweet with savory. To gussy things up even more, the tender-crisp stalks are sprinkled with lightly toasted almonds, providing a nutty crunch in every bite.

SERVES: 4

ingredients

- 1 bunch asparagus, trimmed

Honey Dijon Vinaigrette

- 3 tbsp olive oil
- 2 tbsp rice vinegar
- 2 tsp fresh lemon juice
- 2 tsp honey
- 1/2 tsp Dijon mustard
- 1/4 tsp kosher salt
- 1/4 tsp freshly ground black pepper

- 1/4 cup slivered or sliced almonds

directions

1. Bring a medium pot of water to a boil over high heat. Add asparagus and reduce heat to low, simmering 2-3 minutes until tender-crisp. Drain and rinse under cold water to stop further cooking. Pat dry with kitchen towel and arrange on a platter.
2. For the vinaigrette, in a small bowl, whisk olive oil, rice vinegar, lemon juice, honey Dijon, salt and pepper. Spoon over asparagus.
3. For the toasted almonds, preheat oven to 350°F. Place almonds in a single layer on a baking sheet. Roast 6-8 minutes shaking the pan frequently to prevent burning. Sprinkle over asparagus.



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