

Recipe for: Asparagus and Spring Greens Salad

Ingredients:

1 pound green and white asparagus, trimmed and cut into 2-inch pieces
1 (5-ounce) package mixed salad greens
2 ¼ tsp. sea salt, divided
2 Tbsp. minced shallots
2 Tbsp. white balsamic vinegar
2 Tbsp. extra-virgin olive oil
½ tsp. grated lemon rind
¼ tsp. freshly ground black pepper

Preparation:

Cook asparagus and 2 tsp. sea salt in boiling water 2 minutes or until crisp-tender.

Drain and rinse asparagus under cold water; drain.

Combine remaining ¼ tsp. salt, shallots, and next 4 ingredients (through pepper) in a small bowl, stirring with a whisk.

Combine asparagus and greens in a large bowl.

Toss with desired dressing.