

Chilled Asparagus Salad with Roasted Red Pepper and Tarragon Vinaigrette

Ingredients

- 1.5 pounds** fresh thick asparagus, trimmed and cut into 1" pieces
- 2 teaspoons** dijon mustard
- 2 tablespoons** red wine vinegar
- 2 tablespoons** fresh lemon juice
- 1 tablespoon** finely chopped shallots
- 1 tablespoon** extra virgin olive oil
- 2 tablespoons** freshly chopped tarragon
- salt
- freshly ground black pepper
- 1 large** roasted red bell pepper, diced (from a jar)



Method

1. Put about 2" of water in a large pot, insert a rack or steamer basket and bring the water to a boil. Steam the asparagus for about 3-4 mins or until desired tenderness. Remove the basket and run under cold water to stop the cooking process.
2. Meanwhile, in a small bowl, whisk the Dijon mustard, red wine vinegar and lemon juice together. Add the shallots and slowly whisk in the olive oil and tarragon. Season with salt and pepper to taste.
3. Gently toss the asparagus and the red bell pepper in the vinaigrette and serve at room temperature or chilled.

Source: -- (6 servings)
