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STORE HOURS: Monday – Saturday 10 am – 7 pm, Closed Sundays
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Asparagus with Fresh Tomato Garnish

1 pound asparagus
2 chopped tomatoes
1 minced shallot
1 tablespoon extra-virgin olive oil
1 tablespoon balsamic vinegar
Salt to taste
Freshly ground pepper to taste

Steam the asparagus until just crisp tender. Combine the tomatoes, shallot, olive oil, balsamic vinegar, salt and pepper to taste. Serve the asparagus topped with the tomato garnish.