



COOKS ON MAIN

*for the everyday chef*

m-f : 9-6pm • sat: 9-4pm • 701.572.2665 • 224 main st. • williston, nd • 58801 • [www.cooksonmain.com](http://www.cooksonmain.com)

**Fresh Asparagus Ribbon Salad**

*Serves 4*

**SALAD:**

1 bunch asparagus  
arugula  
pine nuts, toasted  
Parmigiano Reggiano, shaved

**VINAIGRETTE:**

1/4 cup olive oil  
2 tbsp apple cider vinegar  
juice of 1/2 fresh lemon  
pinch of kosher salt  
fresh ground pepper  
1/2 tsp dijon mustard  
dash of cayenne

***Filling Directions:***

1. Add arugula to large salad bowl.
2. Mix dressing by whisking all ingredients together.
3. Wash asparagus, snap off woody stems, and then carefully peel into ribbons. Using a vegetable peeler, create ribbons by peeling from the bottom of the stalk and moving upward toward the tip.
4. Toast pine nuts in a nonstick skillet over medium-high heat. Stir and toast until golden brown.
5. Shave Parmigiano Reggiano into thin ribbons (using a vegetable peeler).
6. Add all ingredients to salad bowl, toss with vinaigrette and marinate for 10-15 minutes before serving.