



201 WIMBERLEY SQUARE | WIMBERLEY, TEXAS 78676 | 512.847.1553

### **Fresh Asparagus Ribbon Salad**

Serves 4

#### **SALAD:**

1 bunch asparagus  
arugula  
pine nuts, toasted  
Parmesan Reggiano, shaved  
1 tsp soy sauce  
Freshly ground pepper

#### **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

#### **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 Parmesan 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.