

Asparagus / Green Onion Salad

Show: Aug. 24th

Ingredients: Serves 4

1 bunch Asparagus, fresh
1 bunch Green Onions
4 Romaine leaves
Olive oil and Balsamic vinegar to taste

Procedure:

Preheat oven to 350°F.

Wash asparagus and onions. Snap tough ends off of the asparagus. Cut root end off green onions and cut to match length of asparagus spears. 3-4 asparagus spears and 2-3 green onions per person.

Place in baking dish, alternating onions and asparagus. Drizzle with olive oil and balsamic vinegar, also salt and pepper to your taste.

Roast in preheated oven for 10-12 minutes. Remove from oven, cool slightly and next into Romaine leaves. Garnish with society garlic flower pedals or your choice of garnish.

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