

Raw Asparagus Dip

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12 ounces pencil-thin green asparagus, roughly chopped

1/4 cup toasted walnuts

1/2 cup basil leaves

1/4 cup mint leaves

1/4 cup pecorino-romano cheese, grated

1 tablespoon fresh lemon juice

salt & pepper

1/2 cup extra-virgin olive oil

In a food processor, pulse the asparagus and walnuts until finely chopped.

Add the basil, mint, cheese, lemon juice, 1/4 teaspoon salt and 1/4 teaspoon pepper.

With the machine on, stream in the olive oil, processing until smooth.

Serve with blanched asparagus spears or bell pepper slices.

Yield: 1 1/4 cups

Per Serving (excluding unknown items): 971 Calories; 108g Fat (98.2% calories from fat); 1g Protein; 3g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 21 1/2 Fat.