

Asparagus Vinaigrette

Dash Magazine - April 2012

1 1/2 pounds asparagus, trimmed
2 teaspoons salt
2 tablespoons tarragon vinegar
1 tablespoon shallot, chopped
1 teaspoon Dijon mustard
1/8 teaspoon pepper
1/4 teaspoon salt
1/3 cup olive oil
2 hard-boiled eggs, finely chopped

Steam the asparagus until tender.

Place the asparagus onto a serving dish.

Sprinkle the salt on the asparagus.

In a medium bowl, whisk the tarragon vinegar, shallot, Dijon mustard, pepper, salt and oil.

Pour the dressing over the asparagus.

Top with the finely chopped eggs.

Per Serving (excluding unknown items): 884 Calories; 83g Fat (81.4% calories from fat); 21g Protein; 21g Carbohydrate; 8g Dietary Fiber; 424mg Cholesterol; 4992mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 3 1/2 Vegetable; 15 1/2 Fat; 0 Other Carbohydrates.