

Asparagus with Vinaigrette

Ingredients

- 1 Asparagus (bunch, tough stems removed)
- 1 T Red Wine Vinegar
- 2 t Dijon Mustard
- 1 T Shallot (chopped)
- 1 T Parsley (finely chopped)
- 1/2 c Olive Oil
- 0 ds Salt
- 0 ds Ground Black Pepper

Instructions

- 1.Put asparagus in a skillet and over with lightly salted cold water. Cover the skillet, bring to a boil, reduce heat, and simmer until tender. Fresh asparagus will be crisp-tender in 5 to 8 minutes.
- 2.Whisk the remaining ingredients together. Dress the asparagus with the vinaigrette while hot. Serve immediately.