

Asparagus with Lemon Vinaigrette

Ingredients

- 1tbs extra-virgin olive oil
- 2 tbs freshly squeezed lemon juice
- 3/4 tsp fresh thyme leaves, chopped
- 1 clove garlic, minced
- Pinch freshly cracked black peppercorns
- Asparagus stalks, washed and trimmed

Method

- In a jar or bowl, combine olive oil, lemon juice, thyme, garlic and pepper
- Store, covered, in the refrigerator. Serve at room temperature
- Blanch the asparagus in boiling water for about 3 minutes; do not overcook
- Remove from heat and refresh under cold water; drain well
- Toss asparagus with enough lemon vinaigrette to lightly coat.

