

Asparagus Chop Salad



SPICE
— FIELD KITCHEN —

ingredients

- 2 c. fresh asparagus
- 15 oz can garbanzo beans
- 1 c. cucumber, chopped
- 1/4 c. red onion, diced
- 1/2 c. cherry or grape tomatoes, halved
- 1/4 c. red pepper, chopped
- 1/4 c. kalamata olives, pitted
- 1/4 c. fresh basil, chopped
- 2T + 2t balsamic vinegar
- 2T + 2t olive oil
- 1 tsp sugar
- 1 1/2 t lemon juice
- 1/4 t salt, or to taste
- 1/4 t pepper, or to taste

process

1. Cut asparagus into 2" pieces, leaving the spear ends longer to use as garnish.
2. Drain & rinse garbanzo beans.
3. Chop cucumber, red pepper & basil.
4. Dice red onion.
5. Halve tomatoes & olives.
6. Combine remaining ingredients to make vinaigrette & whisk with fork.
7. Add salad components to large bowl, setting aside a few of the longer asparagus spears.
8. Add dressing and toss. Place asparagus spears on top.
9. Let chill in refrigerator until ready to serve, at least 1 hour. Add basil before serving.