ASPARAGUS WITH MUSTARD VINAIGRETTE

INGREDIENTS

- 2 lb Asparagus
- 2 T White wine or cider vinegar
- 2 t Dijon mustard
- 1 t Flat leaf parsley
- ½ t Chopped tarragon leaves
- Salt & pepper, as needed
- Dash of onion powder
- Dash of garlic powder
- ¼ c Extra-virgin olive oil

DIRECTIONS

1. Trim asparagus to remove the white, fibrous ends. Cut into 2-inch pieces on the diagonal.

2. Bring a large pot of salted water to a rolling boil; add asparagus & cook until the spears are bright green & just tender, 4-5 minutes. Drain in a colander & rinse with cold water until chilled.

3. To make vinaigrette, whisk together vinegar, mustard, parsley, tarragon, salt, pepper, onion & garlic powders until blended. Add the oil in a thin stream, whisking constantly. Season with addl. Salt & pepper, if needed.

4. Toss chilled asparagus with vinaigrette or pass it separately on the side. Serve immediately.

Adapted from The Culinary Institute of America recipe at fruitsandveggiesmorematters.org