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Easy Asparagus Side Dish

A quick and nutritious make-ahead side dish with **Delavignes Lemon Infused Olive Oil**. Rapidly cooling the asparagus in ice water fixes the chlorophyll and keeps the color bright green!

You Will Need:

- 2 lbs fresh asparagus (serves approx 4)
- 1 teaspoon salt
- Coarse sea salt and fresh ground black pepper to taste
- **Delavignes Lemon Infused Olive Oil**

Instructions:

Fill an extra-large stock pot halfway with cold water, add 1 teaspoon salt and bring to full rolling boil. While water is heating, rinse asparagus well and trim off the woody ends of the stalks (the bottom $\frac{1}{4}$ or $\frac{1}{3}^{\text{rd}}$). Fill an extra-large pot or bowl with ice and water, set aside.

Using tongs, carefully drop the asparagus into the boiling water. Test for tenderness in about 2 minutes, the thickest part should be just about fork tender. Carefully remove asparagus with tongs and plunge into the ice water to cool completely. Drain and refrigerate. Before serving, either microwave to reheat, or drop into boiling water for 30-40 seconds. Drain and arrange on warm serving plate. Drizzle generously with **Delavignes Lemons Infused Olive Oil**, adding coarse salt and pepper to taste!

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