

# Raw Asparagus Salad

With asparagus in season, my garden is full of asparagus! I made this salad a few years ago and recently recreated it, and forgot how delicious it is. The simplicity of the dressing really allows the asparagus and citrus to shine. Make it for your next BBQ or dinner party and pair it with the Lolati Wines Sauvignon Blanc.



## Ingredients

1 lb. Fresh asparagus, woody ends trimmed and thinly sliced on the bias  
¼ cup crumbled feta cheese  
Lemon zest from one lemon  
Salt & pepper, to taste  
¼ cup toasted walnuts or hazelnuts

### **For the dressing:**

¼-½ cup olive oil  
Juice from half a lemon  
½ tsp. Dijon mustard  
Salt & pepper, to taste  
Fresh chives, chopped

## Procedure

### **Step 1**

In a medium-sized bowl, add the sliced asparagus, feta cheese, lemon zest, and season with salt and pepper.

### **Step 2**

In a small bowl, whisk together the olive oil, lemon juice, dijon mustard, and add salt and pepper, to taste. Add fresh chives and whisk again. Mix into the asparagus salad and top with toasted nuts. Serve cold or at room temperature.