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# RECIPE CARD

Grow it. Share it. Eat it.

Cooking together not only leads to delicious healthy meals, it can also be a great way for families to spend more time together, teach each other about local foods that are in season, and how to prepare them.

## **Asparagus Chop Salad**

**Featured Item: Asparagus** Serving Size: 0.5 cup · Yield: 4

#### Fun Facts:

• It takes 3 years for asparagus to be ready to harvest for the first time.

#### Try It!

• When asparagus is out of season, see what other local ingredients you can swap into this recipe.

### **INGREDIENTS - SALAD**

Asparagus, Raw, Local : 1/2 C. Cucumber, Raw, Diced: Grape Tomatoes: Red Pepper, Raw, Diced: Kalamata Olives, Pitted 10Z. Basil, Fresh, Local, Chopped: 1 tsp.

1/2 c., 2 tbsp., 1/2 tsp.

- 1/4 c., 1 3/4 tsp.
- 1 tbsp., 1/2 tsp.
- 2 tbsp., 1 tsp.
- 1 tbsp., 1/2 tsp.

### **INGREDIENTS - VINAIGRETTE**

2 1/3 tsp.	Balsamic Vinegar:
2 1/3 tsp.	Extra Virgin Olive Oil:
1/3 tsp.	Sugar:
1/2 tsp.	Lemon Juice:
1/4 tsp.	Kosher Salt:
1/4 tsp.	Black Pepper:

### **DIRECTIONS - PRE PREP**

- 1. Wash asparagus and cut into 2 inch pieces.
- 2. Drain beans.
- 3. Wash and dice cucumbers, red pepper, and onions.
- 4. Cut tomatoes in quarters.
- 5. Chop basil.
- 6. Rough chop olives.
- 7. Prepare Balsamic Vinaigrette.

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### **DIRECTIONS - ASSEMBLE SALAD**

- Add the asparagus, drained garbanzo beans, diced cucumbers, diced onions, tomatoes, diced red peppers, and olives in a large mixing bowl.
- **2.** Toss vegetables with dressing. Let the salad chill in the refrigerator until ready to serve, at least an hour. Add basil before serving.
- 3. Serve in 1/2 cup sizes.

### Source: Pisanick Partners, LLC.