

Asparagus Salad

Ingredients

- 2 pounds fresh asparagus (the thinner the stalks the better)
- 2 teaspoons lemon juice or really any citrus fruit
- 3 tablespoons extra virgin olive oil (or just kinda virgin olive oil is fine but it's pretty rude to ask)
- ½ tablespoon ground sea salt (table salt is fine but not as fancy)
- ½ tablespoon ground black pepper
- 1 clove garlic (or if you value your time and scent 1 teaspoon from a jar of minced garlic)
- 3 ounces roughly shredded of fresh parmesan cheese (not the canned stuff ...you animal)
- 3 green onions

Preparation

- Cut asparagus into bite size pieces and blanch it ...no not the golden girl...I mean throw it in boiling water for just a couple of minutes until you can just barely poke a fork in it and then throw it in a pot of ice water to halt the cooking process.
- Chop the green onions as thinly as possible set aside a small amount of the greenest prettiest chops for later
- If you decided to get fresh garlic you need to chop it as finely as possible
- In a small bowl mix the lemon juice, olive oil, salt and pepper.
- Mix asparagus onions and garlic together with oil mixture.
- Sprinkle the parmesan cheese all over the top and then garnish with the set aside green onions
- Serve as a side, a snack or mix with any protein to make a wonderful main course.