

Asparagus Salad

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Tender, crisp vegetables are center stage in this light summer salad. Lightly blanched vegetables are tossed in a hearty spinach sauce and served cold for a side dish that is as easy to prepare as it is refreshing and delicious.

Ingredients:

1 bunch fresh asparagus
4 oz cherry tomatoes
4 oz baby potatoes
2 oz fresh corn kernels
2 tbsp spinach sauce
salt and pepper to taste

Directions:

1. Bring large pot of water to a boil. Boil potatoes until just tender.
2. Allow to cool. Peel, and set aside.
3. Slice tomatoes.
4. Place asparagus in large saucepan. Pour boiling water over asparagus to blanch. Turn on heat to low. Add salt and allow to simmer for 12 minutes or until asparagus is just tender.
5. Drain asparagus and run cold water over them. Set aside to cool.
6. In large bowl, combine asparagus, potatoes, corn and tomato. Toss with spinach sauce.

Chill and serve as desired.

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