



Ingredients

- 1-pound fresh asparagus, cut to 2" pieces
- 7 radishes, thinly sliced
- 1 cup Red Onion julienned
- 2 tablespoons sesame seeds

Directions

1. In a large saucepan, bring 6 cups water to a boil. Add asparagus; cover and boil for 3 minutes. Drain and immediately place asparagus in ice water. Drain and pat dry.
2. Transfer to a large bowl; add radishes and sesame seeds. Place dressing ingredients in a jar with a tight-fitting lid; shake well. Pour over salad; toss to coat.

Dressing:

- 2 tablespoons olive oil
- 2 tablespoons thinly sliced green onion
- 1 tablespoon white wine vinegar
- 1 tablespoon lemon juice
- 2 teaspoons honey
- 1 teaspoon Dijon mustard
- 1/4 teaspoon garlic powder
- 1/4 teaspoon grated lemon zest
- 1/4 teaspoon pepper

ASPARAGUS & RADISH SALAD