



Asparagus Salad



Ingredients

Asparagus (1 lb.)

Hard-boiled eggs (3)

Lemon (1)

Salt (to taste)

Fresh ground black pepper (to taste)

Vito & Joe's Extra Virgin Olive Oil

How to Prepare

- 1). Boil some water in a steamer pot.
- 2). Add a splash of Vito & Joe's Extra Virgin Olive Oil, a pinch of salt and fresh ground black pepper.
- 3). Prepare your asparagus by banding it all together and cutting the ends to an even uniform length.
- 4). Place the asparagus in the pot and cook for 8 – 12 minutes.
- 5). Peel the hard-boiled eggs, slice in half and remove the yolks.
 - a. Place the yolks in a small bowl.
- 6). Break the yolks apart with a fork.
- 7). When the asparagus is finished cooking, run cool water over it to stop the cooking process.
- 8). Lay the asparagus on a platter in a thin layer.
- 9). Drizzle Vito & Joe's Extra Virgin Olive Oil over the asparagus.
- 10). Sprinkle the asparagus with salt and ground black pepper to taste.
- 11). Juice $\frac{1}{2}$ the lemon over the asparagus.
- 12). Sprinkle the egg yolks down the center of the asparagus.
- 13). Drizzle a thin layer of Vito & Joe's Extra Virgin Olive Oil over the egg yolks. Enjoy!

Bon Appétit!