

Shaved Asparagus with Parmesan Dressing



VEGETARIAN



GLUTEN FREE

Ingredients

- 2 pounds large asparagus
- ½ cup coarsely grated Parmigiano-Reggiano cheese
- 3 tablespoons fresh lemon juice
- 2 tablespoons warm water
- ¼ cup olive oil
- Salt & pepper to taste

Directions

1. Break off white, tough end of asparagus. Using a vegetable peeler, shave the asparagus into long, thin strips, and transfer to a large bowl.
2. In a small bowl, mix the Parmigiano-Reggiano with the lemon juice, water, and olive oil.
3. Add to the asparagus and toss to coat. Season the salad with salt and pepper and refrigerate until ready to serve.

Recipe from Cook Well Berkeley: Spring Vegetables Made Easy, Spring 2013