



This refreshing salad showcases the freshest ingredients; sweet asparagus balances the endive's slightly bitter and nutty flavor. Drizzle and toss vegetables to coat with this vibrant, creamy dressing bursting with citrus flavors. This versatile dressing brightens up dips, hummus, and roasted vegetables regardless of the season.

Lemon Tahini **ASPARAGUS SALAD**

ASPARAGUS SALAD INGREDIENTS

1 bunch asparagus, trim and discard tough ends
2 medium heads Belgian endive, yellow and or purple
½ red medium onion, sliced thin
1-pint cherry tomatoes, halved
Malden sea salt and cracked pepper, to taste
Zest of 1 lemon
Lemon Tahini Dressing recipe follows

METHOD SALAD

Briefly blanch and shock the asparagus in a pot of salted boiling water to preserve the flavor and bright green color. Transfer asparagus to a container of ice water to shock and stop the cooking. Drain and shake well to remove excess water. Trim tips into 2"/5 cm pieces and slice the remaining stalks into ½-inch/1.27 cm pieces.

Wash and trim the ends from the endive. Separate the leaves and cut off 2"/5 cm tips from the spears. Slice the remaining into bite-sized pieces. Place the prepared asparagus, endive, cherry tomato halves, and sliced onions in a large bowl. Drizzle vegetables with the lemon tahini dressing and gently toss to coat. Adjust the seasoning with salt and pepper to taste. Serve tossed salad on individual plates or spoon the dressing into a small glass and surround it with the prepared vegetables.

LEMON TAHINI DRESSING INGREDIENTS

¼ cup /60 g tahini paste
1 garlic clove, crushed
1½ tbsp/45 ml lemon juice
Salt and coarsely ground pepper to taste
3 tbsp/45 ml water; add more as needed

METHOD DRESSING

Add the tahini, garlic, and lemon juice to a bowl and whisk to combine. Slowly whisk in the water until the mixture is smooth and has a pourable consistency. Adjust the seasoning with salt and pepper to taste. Store in a sealed container and refrigerate for up to 4 days.