

STEAMED ASPARAGUS WITH FRENCH VINAIGRETTE

(adapted from Jamie At Home)

1 bunch asparagus
1 tsp. Dijon mustard
3 Tbsp. olive oil
1 Tbsp. red or white wine vinegar
1 Tbsp. white wine or water
salt & pepper
chevril, flat-leaf parsley, mint, basil or lemon zest

Steam the asparagus. Meanwhile, whisk up the mustard, olive oil and vinegar in a small bowl. Add the white wine or water if you feel it needs to be thinner. Season with salt and pepper. If you are using lemon zest, add this to the vinaigrette. Pour the vinaigrette over the steamed asparagus and sprinkle with freshly chopped herbs.

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