

Asparagus, Tomato and Feta Salad

Ingredients:

- 6 Tbs Balsamic Vinegar
 - 1/4 cup Olive oil
 - 2 tsp Dijon mustard
 - 1 clove garlic, minced
 - Salt and pepper
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- 2 lbs fresh asparagus, trimmed and diced into 2 inch pieces
 - 1 pint grape tomatoes, halved
 - 2/3 cup chopped walnuts, toasted
 - 4 oz feta cheese, crumbled

Bring a large pot of water to a boil. Meanwhile prepare vinaigrette - add vinegar to a small saucepan, bring to a boil and allow to cook until reduced by half, about 3 minutes.

Pour vinaigrette into a bowl, add olive oil, Dijon mustard, honey, garlic and whisk to blend - season with salt and pepper and set aside.

Add asparagus to boiling water and allow to boil until tender crisp, about 4 - 5 minutes.

Meanwhile, fill a mixing bowl with ice and cold water. Drain and immediately transfer asparagus to ice water—once chilled, drain.

Transfer asparagus to a serving bowl, toss with grape tomatoes, walnuts and vinaigrette. Top with feta cheese and serve.