



## *Asparagus Salad with Ginger-Citrus Vinaigrette*

### **For the asparagus**

1 bunch asparagus spears (chop the bottom of the stems off)  
1 tablespoon Branch & Vine extra-virgin olive oil  
Sea salt

### **For the vinaigrette**

1 teaspoon finely grated fresh ginger (use microplane grater)  
1 teaspoon finely grated orange zest (use microplane grater)  
1 tablespoon brown rice vinegar  
1 tablespoon lime juice  
1/8 teaspoon ground cayenne  
1/8 teaspoon sea salt  
3 tablespoons Branch & Vine extra-virgin olive oil  
1 tablespoon Branch & Vine toasted sesame oil

### **For the salad**

1 teaspoon sea salt for blanching  
1 cup snow peas – stem end trimmed and left whole  
1 large Valencia or navel orange  
1 large handful baby arugula  
2 tablespoons sesame seeds – toasted

### How to do it:

Preheat the oven to 500°F. Spread the asparagus on a cookie sheet. Brush with the olive oil and sprinkle with salt. Bake for 8 to 10 minutes, until the tips begin to brown. Remove from pan and let cool to room temperature.

In a small bowl, whisk ginger, zest, vinegar, lime juice, cayenne, salt, olive oil, and sesame oil until well blended. Set aside.

Fill a large bowl with cold water and several ice cubes. Bring 1 quart of water to a boil. When the water is boiling, add the salt and snow peas. Boil for 2 minutes. The snow peas will turn bright green. Drain and transfer to the cold-water bath. When the snow peas are chilled through, drain and spread on paper towels. Set aside.

Peel the orange to its flesh and cut in half lengthwise. Remove the seeds, pith and threads in the center, and slice each half crosswise into slices. Set aside.

Place the arugula leaves in the center of each plate. Tuck a few snow peas and orange slices between the leaves. Top with the roasted asparagus. Drizzle with the vinaigrette and sprinkle with the toasted sesame seeds. Serve immediately. Enjoy!