

## **Asparagus Salad Recipe**

(Taiwanese Recipe)

**Ingredients:** Serves 2

300g green asparagus

1 pack mayonnaise salad dressing

Olive oil for drizzling

**Method:**

Trim off coarse skin from the bottom of the asparagus, rinse well, then blanch in salted boiling water until soft and remove. Rinse under cold water immediately to cool. Cut asparagus into sections and arrange in order in serving plate. Drizzle with olive oil and mayonnaise. Serve. Add a little salt to boiling water to help the asparagus become tender more rapidly. Rinse under cold water immediately to maintain its greenness. Salad dressings come in many flavors. Drizzle with olive oil and mayonnaise right before serving to prevent the asparagus from becoming soggy.

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