

## Asparagus Mimosa Salad

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“This salad is a classic French dish, perfect for warmer days! Serve as an appetizer, side dish, or a healthy snack. The “mimosa” is not related to the champagne drink. The eggs on top mimic the appearance for the mimosa flower, but you could always have a champagne mimosa with it!” – Chef Keegan

**Asparagus Mimosa Salad** (8 servings)

### **Ingredients:**

- 1 lb. fresh **asparagus**, trimmed
- 6 fresh **eggs**
- 2 qt. **water** (and some ice)
- Kosher **salt**, as needed
- Optional **herbs** or **parmesan cheese** for serving

For the **Lemon Dijon Dressing:**

- 1 tbsp. **shallot**, minced
- 3 tbsp. fresh **lemon juice**
- 1 tbsp. **Dijon mustard**
- 6 tbsp. **extra virgin olive oil**
- Kosher **salt** and freshly ground **black pepper**

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## **Instructions:**

### **1. Prepare Hard-Boiled Eggs:**

- Place **eggs** and 1 quart of heavily salted **water** in a medium sauce pot. Heat on **high**.
- When pot comes to a boil, set a timer for **8 minutes**.
- Prepare a **water/ice bath**. Immediately transfer the cooked eggs to the bath with a slotted spoon. Let cool completely, then peel the eggs and set aside.

### **2. Prepare Asparagus:**

- Lightly peel the first inch or two off the bases of the trimmed stalks.
- Add the remaining quart of water to the same pot used for the eggs. Bring to a boil.
- Add the prepared **asparagus**. Boil for **2-3 minutes** depending on the size and thickness of the stalks.
- Same as the eggs, shock the **asparagus** immediately in an **ice bath**.
- Remove chilled **asparagus** to a clean linen or thick layer of paper towels to drain.

### **3. Prepare Dressing:**

- In a small bowl, combine the **shallot, lemon juice, Dijon mustard, salt, and pepper**. Whisk the mixture.
- Continue to whisk and very slowly and add the **olive oil**.

### **4. Plating:**

- Place 6 or 7 **asparagus** on desired plate.
- Drizzle a tablespoon of **dressing** over spears.
- Hand grate the **peeled, hard-boiled egg** over the dressed asparagus.
- Finish the plate with a lite sprinkle of **fresh herb** or **parmesan cheese** and serve!