



## *Asparagus Salad*



### Ingredients

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1 Lemon  
Vito & Joe's Extra Virgin Olive Oil  
Salt (to taste)  
Fresh Ground Black Pepper (to taste)

1 Lb. Asparagus  
3 Hard-Boiled Eggs

### How to Prepare

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Set up an asparagus or a steamer pot; boil water. Add splash of Vito & Joe's Extra Virgin Olive Oil, pinch of salt, and fresh ground black pepper.

Prepare your asparagus by banding the asparagus together and cutting ends to an even uniform length. Place asparagus in pot, cover and cook 8-12 minutes.

Peel hard boiled eggs, slice in half and remove yolk. Place yolks in small bowl and break apart with fork.

When asparagus is finished cooking, run cool water over asparagus to stop the cooking process. Lay asparagus on a platter in a thin layer. Drizzle Vito & Joe's Extra Virgin Olive Oil over asparagus. Sprinkle with salt & freshly ground black pepper to taste. Juice ½ lemon over the asparagus. Sprinkle egg yolks down the center of the asparagus. Drizzle a thin layer of your Vito & Joe's Extra Virgin Olive Oil over the egg yolks.

*Bon Appétit!*