

Nectarine and White Asparagus Salad

Recipe By *Chef Zissie*



Cooking and Prep:  10
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Medium

Occasion: Nine Days

Diet: Vegetarian, Vegan,
Gluten Free, Low Fat, Low
Carb, Pescetarian

This is the perfect summer salad! Of course if you can't find white asparagus you can substitute green ones, or sugar snap peas, or green beans into this recipe!

Chef Zissie has prepared the ultimate BBQ/Picnic menu – everything BUT the BBQ! These are the ultimate side dishes that will turn your BBQ from generic to AMAZING! Follow these easy steps and combine these side dishes with simple grilled steaks and chicken and your world of picnics/BBQ will be changed forever! Complete the menu: [Smoked Eggplant Pasta](#), [World Spiced Sweet Potato Wedges](#), [Sundried Tomato Dip](#), [Olive Tapenade](#), [Toasted Corn Salsa](#)

Ingredients (12)

Salad

- 1 bunch asparagus, stems broken off
- 1 avocado, sliced
- 4 ounces butter lettuce

- 3 nectarines, sliced
- 2 purple onions, sliced
- 3 scallions, sliced into 5 inch pieces

Dressing

- 2 tablespoons **Bartenura Balsamic Vinegar**
 - 1 tablespoon mustard, optional
 - 1/2 cup **Bartenura Extra-Virgin Olive Oil**
 - 2 tablespoons **Galilee's Delicacy Silan Date Syrup**
 - 2 tablespoons Tuscany spice blend
 - 1/2 cup **Kedem White Wine Vinegar**
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Start Cooking

For the Salad

1. In a salad bowl add the onions, scallions and asparagus and drizzle with ¼ cup of olive oil and 2 tablespoons balsamic vinegar and mix well.
2. Prepare grill pan on high heat. Add everything from the bowl and grill for 7 minutes, giving it a mix once. Remove from grill and place back in bowl.
3. Add the lettuce, nectarines and avocados.

For the Dressing

1. In a jar, add the remaining olive oil, vinegar, Tuscany spice blend, silan and mustard. Shake well and pour over salad right before serving.

Note:

You can make this salad the day before, just don't add the lettuce or dressing until right before you serve it.

About Chef Zissie

Remove your stress of daily dinner planning (Shabbat and Holidays)! For more easy, healthy and flavorful recipes join www.chefzissierecipes.com.