

## Asparagus and French Bean Salad



Level: Easy

Prep Time: 15 minutes (w/o eggs and bacon), 1 hour (w/ eggs and bacon)

Serves: 12

Cooking Time: 30 minutes

- 2 pounds fresh asparagus, woody ends trimmed off
- 1 pound fresh tender French beans, stems removed
- 2 Tbsp. finely chopped shallots
- 1 Tbsp. finely chopped fresh chives

### Vinaigrette:

- 2 tsp. Dijon mustard
- 4 tsp. balsamic vinegar
- 3 Tbsp. extra virgin olive oil
- Coarse kosher salt and freshly cracked pepper, to taste



### Topping (optional):

- 5 slices cooked and chopped crispy bacon
- 3 hard-boiled eggs, peeled and cut in quarters

*Blanch the vegetables:* Bring a large pot of water to a boil. Add asparagus ( $\frac{1}{2}$  a pound at a time), return to boil, lower heat and simmer for 2 minutes. Remove asparagus with tongs and plunge into an ice bath for 2 minutes. Remove asparagus from ice bath and place in a colander to drain. In the same pot of boiling water, repeat the same steps with remaining asparagus, and then the French beans, except simmer the French beans in the boiling water for 4 minutes.

With a paper towel, pat the blanched asparagus and French beans dry. Chop into 1-inch pieces and place in a salad bowl. Add the chopped shallots and chives.

In a small bowl, whisk the vinaigrette ingredients until smooth. Pour vinaigrette over vegetables and mix well until all are combined. If desired, top with quartered hard-boiled eggs and chopped bacon. Serve immediately.

**\*\*If not eating immediately, do not top salad with hard-boiled eggs and bacon. Store them in the refrigerator separately. When ready to eat, mix salad again before topping and serving.**

### Notes:

- This recipe adapted from Costco Connection Magazine March 2018 edition, Alpine Fresh Asparagus and French Bean Salad.