

Zesty Marinated Asparagus

Savannah · 28/09/2024

**Prep Time**

3 hrs

Difficult

Medium

Servings

3 hrs 25 mins

Description

Asparagus is blanched until tender then marinated in balsamic vinaigrette salad dressing. This side dish is brightened up with lemon zest and fresh parsley just before serving.

Ingredients

- - 2 pounds fresh asparagus
- trimmed and cut into 2½ inch pieces - 1 ½ cups balsamic vinaigrette salad dressing - 2 teaspoons grated lemon zest - ¼ cup chopped fresh parsley - ½ teaspoon kosher salt - ½ teaspoon freshly ground black pepper

Instructions

1. Bring a large pot of salted water to a boil. Blanch asparagus just until tender
2. about 1 minute. Plunge into a bowl of cold water to cool. Drain asparagus and place in a large resealable plastic bag. Pour in vinaigrette and seal bag. Refrigerate at least 3 hours
3. turning bag occasionally. Just before serving
4. drain asparagus
5. reserving vinaigrette. Arrange on a serving platter and sprinkle with lemon zest
6. parsley
7. salt
8. and pepper. Serve reserved vinaigrette in a small dish on the side.