

CHERRY TOMATO AND ASPARAGUS SALAD

This is a great summer salad to bring to a BBQ, potluck, or just have at home. I love it with fresh asparagus and have fun picking different colors of tomatoes to liven it up.



INGREDIENTS

- 1 pound asparagus, trimmed and halved
- 1 cup halved cherry, grape, and pear tomatoes in varied colors
- ½ cup crumbled gorgonzola cheese
- 1 ripe avocado, cut into cubes
- 1 cup sliced basil leaves
- ¼ cup extra-virgin olive oil
- 2 tsp lemon juice
- 2 tsp Dijon mustard
- ½ tsp kosher salt
- ½ tsp pepper

METHOD

Boil asparagus in a large pot of salted water for 2 minutes. Drain and rinse with cold water.

Mix asparagus with remaining ingredients in a large bowl, stirring well to coat evenly with dressing.