

Strawberry and Asparagus Salad

20–30 Min

Preparation

1. Wash the asparagus and cut off the tips. Use a vegetable peeler to cut the stems into thin strips. Add the asparagus strips and all ingredients for the dressing into sealable glass containers and shake vigorously. Then put to one side.
2. Wash the arugula and add to a large bowl. Cut the strawberries in half and add to the arugula.
3. Marinate the asparagus tips in the olive oil and Grill seasoning salt and grill in a grill pan until lightly browned.
4. Pour the dressing and asparagus strips over the arugula and strawberries, mix and then garnish with the grilled asparagus tips and serve.

Ingredients 2 Portions

= Kotányi Produkte

200 g	Arugula
150 g	Strawberries
500 g	Asparagus
1 tsp.	Olive oil
1 tsp.	Grill Seasoning Salt

For the dressing

3 tbsp.	Olive oil
2 tbsp.	Lemon juice
2 tsp.	Honey
1 piece	Diced onion
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Ground