

Asparagus and Shrimp Salad

2 pounds asparagus, cut into 1-inch pieces
1 pound shrimp, cooked
juice of ½ lemon
1 large yellow bell pepper, diced
1 can (15 ounces) diced tomatoes

Dressing:

1/3 cup red wine vinegar
½ cup extra virgin olive oil
1 teaspoon kosher salt
1 teaspoon fresh ground black pepper
1 tablespoon parsley
½ teaspoon basil
1 teaspoon garlic powder
juice of ½ lemon
juice from canned tomatoes

Combine all ingredients for dressing and blend until the oil and vinegar don't separate.

Dice the shrimp, asparagus and pepper into bite-sized pieces. Blanche the asparagus. (Boil for 1 minute then shock in ice water to stop cooking.)

Toss all ingredients together and refrigerate for 1 hour.

