

SHAVED ASPARAGUS SALAD

(adapted from Fine Cooking magazine)

for the vinaigrette:

3 tablespoons rice vinegar
2 tablespoons lemon juice
2 tablespoons extra-virgin olive oil
2 teaspoons agave nectar (or 1 Tablespoon honey)
1 tablespoon finely chopped shallots
salt and black pepper to taste

for the salad:

1/2 lb. thick asparagus, trimmed
2 cups baby arugula
1/3 cup toasted cashew nuts
2 oz. thinly shaved aged Gouda

Make the vinaigrette by whisking together the vinegar, lemon juice, olive oil, agave nectar, shallots in a small bowl. Season with salt and pepper. Refrigerate if not using right away.

Remove the tips of the asparagus and put them in a large bowl. Using a vegetable peeler, shave a stalk discarding the first shaving, which will contain only the thick outer layer. When shaving the first side becomes awkward, turn stalk over and repeat. Add all shavings to the bowl with the tips. Repeat with remaining stalks. Toss asparagus with 1/4 cup of vinaigrette and let sit for 10 to 15 minutes. Add arugula and toss, adding more dressing if needed to coat the leaves. Top with the shaved cheese and cashews, adjust seasoning and serve right away.