

Asparagus & Mesclun Salad with Capers, Cornichons and hard-cooked Eggs

(serves 8-10)

Ingredients

10 tbsp EVO oil
2 lbs Asparagus, trimmed and cut on the bias into 1" lengths
Salt & pepper
2 small Shallots, minced
4 tbsp minced Cornichons
2 tsp chopped Capers
4 tsp chopped fresh Tarragon
10 oz (10 cups) Mesclun
5 hard-cooked Eggs, peeled and chopped medium
2-4 tbsp White Wine Vinegar (to taste)

Method:

Heat 2 tbsp oil in 12" non-stick skillet over high heat until beginning to smoke.
Add asparagus, $\frac{1}{4}$ tsp salt, and $\frac{1}{4}$ tsp pepper; cook until browned and crisp-tender; about 4 minutes, stirring once every minute.
Transfer to a large plate and let cool 5 minutes.
Meanwhile, whisk remaining 8 tbsp Olive oil, vinegar, shallots, cornichons, capers, tarragon and $\frac{1}{4}$ tsp pepper in medium bowl until combined.
In large bowl, toss mesclun with 4 tbsp of dressing and divide among salad plates.
Toss asparagus with remaining dressing and place a portion over the mesclun on each plate.
Divide chopped eggs among the salads & serve.