Posted on 17 September 2012

by ewfood

Asparagus salad



Ingredients

1 14oz. Tin of sreetcorn in brine
2 bunches of asparagus, ends trimmed
2fl oz. olive oil
1tsp. Honey
1.5oz. Fresh herbs(any), chopped
0.5fl oz. white wine vinegar
0.5fl oz. lemo juice
Salt and pepper to taste
Servings
4
Person

Preparation

1. Boil the asparagus and sweetcorn in salted water for 2 minutes, set aside and cool
2. Whisk together the remaining ingredients in a bowl and season
3. Toss all the ingredients together and chill

Cooks Note

Serves 4; This salad can keep for up to 2 days