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*by ewfood*

## Asparagus salad



## Ingredients

1 14oz. Tin of sweetcorn in brine  
2 bunches of asparagus, ends trimmed  
2 fl oz. olive oil  
1 tsp. Honey  
1.5 oz. Fresh herbs(any), chopped  
0.5 fl oz. white wine vinegar  
0.5 fl oz. lemon 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

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