

Spring Asparagus Salad with Farm Fresh Egg & Prosciutto

Asparagus is the star vegetable of spring. Makes a wonderful spring lunch on its own or serve as a side dish

SERVES: 4 -6
PREP TIME: 20 Minutes
COOKING TIME: 15 Minutes
TOTAL TIME: 35 Minutes



INGREDIENTS

SALAD

- 1 Bunch medium asparagus (1 ½ pounds) trimmed
- 3 Large eggs (Organic cage-free)
- 1 Shallot, thinly sliced, rings separated
- 6 Slices Prosciutto cut in half
- 4 Oz. Parmigiano Reggiano cheese

VINAIGRETTE

- ¼ Cup Champagne vinegar
- ¾ Cup GC Napa Valley Orange Olive Oil
- 2 Tbsp. Dijon mustard
- 2 Tsp. Fresh tarragon minced
- 2 Tbsp. GC Napa Valley Orange Honey (Foodie Exclusive)
- 1 Clove garlic - fresh, roughly chopped
- ½ Tsp. GC Napa Valley Lavender Tellicherry Pepper
- 1 Tsp. GC Napa Valley Orange Sea Salt

TO PREPARE

SALAD

- Preheat oven to 400 degrees
- While oven is preheating, add 4 cups water to a medium pot and bring to a boil. Place eggs in boiling water for 7 minutes, once done rinse eggs with cold water for one minute. Peel shell once cool to touch.
- Wash and oil asparagus. Place asparagus on a foil lined baking sheet and bake for 8 minutes.
- Peel and slice shallots in to rings to top salad.

VINAIGRETTE

- Add Champagne vinegar, Extra Virgin Buttery Olive Oil, Dijon mustard, tarragon, Orange Honey, garlic, Lavender Tellicherry Pepper, and Chardonnay Sea Salt in a blender and blend until creamy.

TO SERVE

Cut eggs in half, arrange asparagus and eggs in an abstract design on a medium platter, top with shallot, and prosciutto. Drizzle dressing over salad and add shaved Parmigiano Reggiano cheese over top for more depth in flavors!

WINE PAIRINGS

2014 Pietro Family Cellars Chardonnay, Oak Knoll District of Napa Valley



SHOPPING LIST

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| <ul style="list-style-type: none"> • 1 ½ Lbs. Asparagus • Organic eggs • 1 Shallot • 4 Oz. Prosciutto • 1 Bunch tarragon - fresh • 1 Bulb fresh garlic • 4 Oz. Parmigiano Reggiano cheese - whole piece | <p>ON HAND</p> <ul style="list-style-type: none"> • Champagne vinegar • Dijon mustard |
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