

Jazz in the Kitchen

Crisp Green Vegetable Salad

Adapted from 101 Cookbooks, May 2009: [Asparagus Salad](#)

Ingredients:

Juice of 1 lemon

Large pinch of salt

Small pinch of black pepper

4-5 tablespoons of olive oil (taste to test, will depend on size of lemon)

1 small shallot, minced finely

1 teaspoon Dijon mustard

¼ cup pine nuts, toasted

¼ cup slivered almonds, toasted

½ cup radishes or jicama, thinly sliced bite-size pieces

Shaved Parmesan to taste

1 bunch asparagus

1 bunch broccolini

½ of a small bag of trimmed and washed green beans

Directions:

1. Prep salad dressing- mince shallot finely and whisk together with the lemon juice, salt, black pepper, olive oil and mustard. Set aside.
2. Chop all of the green vegetables into bite-size pieces. Heat a large dollop of olive oil in a large skillet. When hot, add all of the vegetables and toss to cover evenly with olive oil. Cover and cook for 1 to 3 minutes, removing from heat as soon as vegetables are slightly tender, but still crisp and bright green.
3. Toss salad with dressing and radishes or jicama, top with toasted nuts and Parmesan. Serve!