



#### **Asparagus Salad**

#### Ingredients

Chopped asparagus spears (cooked tender-crisp), spring mix, sliced olives, halved baby tomatoes, toasted pine nuts, and almonds.

#### Procedure

Mix the ingredients together in a bowl and season with a simple dressing made from balsamic vinegar, virgin olive oil, and freshly ground salt and pepper.



## Asparagus Broccoli Soup



#### Ingredients

Olive oil, shallots, broccoli (chopped), asparagus (trimmed and chopped), vegetable or chicken broth (fresh and unseasoned), and freshly ground salt and pepper

#### Procedure

Sauté shallots and vegetables in olive oil, add seasonings and broth. Heat to a boil, simmer with a lid on, and turn off for 10 minutes. Use an immersion blender to blend the soup and serve warm.



## Roasted Asparagus

### Ingredients

Asparagus (trimmed), olive oil, lemon juice, butter, and salt.

## Procedure

Place asparagus on a baking sheet and coat it with olive oil and salt. Bake in a preheated (400°F) oven for 10 to 15 minutes. Garnish with lemon juice and butter, and serve with hollandaise sauce or mayonnaise.



## Asparagus Egg-Frittata



# Ingredients Asparagus (trimmed), eggs,

tomato, onion, olive oil, and seasonings

Procedure

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Sauté asparagus and onions in olive oil until soft and golden. Add it to beaten eggs and season with freshly ground pepper and salt. In a pan, heat some oil, pour the asparagus egg mix, and cover it with a lid. Leave it to cook on either side for four to five minutes. Once done, tuck the ends under, cut, and serve it warm with a cheese dip.

Mom Junction

Source: https://www.momjunction.com/articles/nutritional-benefits-asparagus-

pregnancy\_0085922/