



Spring Asparagus Salad

20
minutes
or less

GF
option

V
option

INGREDIENTS

12 asparagus spears
2 cups arugula
2 cups sugar snap peas,
halved
1 cup radicchio, torn
½ cup fresh mint leaves
1 cup strawberries, sliced;
divided
1 ⅓ cups Soirée shaved
Parmesan cheese, divided
½ cup Hy-Vee pine nuts,
toasted, divided
Bottled champagne
vinaigrette, for serving

PREPARATION

- 1** Peel asparagus spears into thin strips with a vegetable peeler. Toss strips with arugula, halved sugar snap peas, torn radicchio, and fresh mint leaves in a large bowl.
- 2** Divide among 4 serving plates. Top each with ¼ cup sliced strawberries, ⅓ cup Soirée shaved Parmesan cheese, and 2 tablespoons toasted Hy-Vee pine nuts. Serve with bottled champagne vinaigrette.

NUTRITION FACTS

Calories: 330
Total Fat: 25g
Saturated Fat: 9g
Trans Fat: 0g
Cholesterol: 40mg

Sodium: 590mg
Carbohydrates: 12g
Fiber: 5g
Sugar: 5g
Protein: 20g