

Asparagus Salad with Shaved Fennel and Manchego

Executive Chef Brian J. Alberg

The Red Lion Inn

Ingredients

2 oz. Bibb Lettuce, washed & torn
1 oz. 1in. Asparagus, blanched
½ oz. Fennel, shaved
3 Red Grape Tomatoes, cut in half
3 Yellow Pear Tomatoes, cut in half
1½ fl.oz. Lemon Basil Vinaigrette
¼ oz. Manchego Cheese, shaved
1 pinch Black Table Ground Pepper

Procedure:

In the center of a salad plate, place the torn bibb lettuce.

In a stainless steel mixing bowl, combine the asparagus, fennel, yellow pear tomatoes, red grape tomatoes and lemon basil vinaigrette.

Place over the bibb lettuce.

Garnish the top of the salad with shaved Manchego cheese and black table ground pepper.

Yield: 1