

## Grilled, Salad

---

# Asparagus Salad

**1/2 cup Caesar salad dressing**  
**salt (to taste)**  
**freshly ground black pepper (to taste)**  
**1 bunch fresh asparagus, ends trimmed**  
**2 tablespoons olive oil**  
**2 hard boiled eggs, peeled and chopped**  
**zest of one lemon**  
**1/4 cup Parmesan cheese shavings**  
**8 radishes, cut into matchsticks**

Prepare a grill to medium-high heat or preheat an oven to 400 degrees.

In a bowl, toss the asparagus with the olive oil and season with salt and pepper.

If grilling, grill the asparagus for 2 to 4 minutes, turning the spears frequently, until the spears are bright green and lightly charred.

If roasting, arrange the spears on a sheet pan. Place on the top rack of the oven and roast for 4 to 5 minutes (shake the pan once or twice during the cooking time).

Transfer the asparagus to a platter. Drizzle with the Caesar salad dressing.

Sprinkle with the eggs, lemon zest, cheese and radishes.

---

Per Serving (excluding unknown items): 837 Calories; 84g Fat (91.0% calories from fat); 3g Protein; 15g Carbohydrate; 3g Dietary Fiber; 2mg Cholesterol; 1305mg Sodium. Exchanges: 1 1/2 Vegetable; 1/2 Fruit; 16 1/2 Fat.