

# **White Asparagus Bread Salad with Hollandaise**

Katie Barreira

Every Day with Rachael Ray Magazine - May 2012

**Servings: 4**

**1/2 pound focaccia bread, cubed**  
**1/3 cup pine nuts**  
**1 1/2 pounds white asparagus, trimmed**  
**1 shallot, peeled**  
**1/4 cup fresh dill**  
**2 pasteurized egg yolks**  
**2 tablespoons white wine vinegar**  
**2 teaspoons Dijon mustard**  
**salt & pepper**  
**3/4 cup extra-virgin olive oil**  
**1 package (5 oz) spring salad mix**

Preheat the oven to 350 degrees.

Spread the bread cubes and pine nuts on a baking sheet.

Toast in the oven until golden, 7 minutes.

In a pot of boiling, salted water. blanch the asparagus for 2 minutes. Transfer to an ice bath. Slice into 2-inch pieces.

In a blender, pulse the shallot, dill, yolks, vinegar, mustard, 1/4 teaspoon salt and 1/4 teaspoon pepper until combined.

With the machine on MEDIUM, drizzle in the olive oil..

In a bowl, toss the asparagus, bread and pine nuts with 1/2 cup of dressing.

Toss in the greens.

---

Per Serving (excluding unknown items): 425 Calories; 46g Fat (95.4% calories from fat); 3g Protein; 2g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 32mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 9 Fat; 0 Other Carbohydrates.