



Greek-style Grilled Michigan Asparagus Salad with Tomatoes & Feta

Prep time: 10 mins | Cook time: 8 mins | Total time: 18 mins

Serves: 4

Ingredients

1 bunch asparagus, washed and trimmed

2 tablespoons extra virgin olive oil

Salt and freshly ground black pepper

1 pint cherry or grape tomatoes (use red and yellow for more color if you can find them), cut in half

$\frac{3}{4}$ cup sliced red onion

$\frac{1}{2}$ - $\frac{3}{4}$ cup diced Feta cheese

For the Vinaigrette:

3 tablespoons extra virgin olive oil

2 tablespoons red wine vinegar

1 tablespoon balsamic vinegar

1 teaspoon Dijon mustard

2 teaspoons chopped fresh dill

1 teaspoon sugar

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon freshly ground black pepper

Instructions

Turn the BBQ grill and let heat up.

Spread the asparagus out on a lined baking sheet and drizzle with the olive oil, then sprinkle with a little salt and freshly ground black pepper. Toss to coat and spread the asparagus out in a single layer. Place on hot BBQ grill 6-8 minutes (depending on thickness) or until the asparagus is lightly browned, turning once or twice. Remove from grill and set aside to cool. Once cooled, transfer to a cutting board and cut into 1-inch pieces.

Place the asparagus, red onion and cherry tomatoes in a large mixing bowl.

To prepare the vinaigrette, combine all ingredients and shake until emulsified.

Pour the vinaigrette over the vegetables and gently toss to combine. Add the Feta cheese and very carefully stir to combine. Let sit for at least 30 minutes before serving. If serving later, refrigerate. Best served at room temperature.

Serve as a side dish or as a light meal with some good crusty bread.