

Asian Asparagus Salad

Time: 24 hours

2 lbs fresh asparagus, trimmed
¼ cup rice vinegar
¼ cup soy sauce
2 Tbsp vegetable oil
2 tsp sugar
Salt and pepper to taste
½ cup chopped pecans
1 bunch green onions chopped
1 Tbsp toasted sesame seeds (optional)

Instructions

Bring medium saucepan of water to a boil and cook the asparagus until tender but crisp. Drain and immediately, but briefly, immerse in ice water and drain.

In a large resealable plastic bag, mix rice, vinegar, soy sauce, vegetable oil, sugar, salt and pepper. Seal asparagus in the bag, shake well and marinate 24 hours in refrigerator. Shake bag and reposition to keep coated. To serve, sprinkle the asparagus with sesame seeds, pecans and green onions.