



## Grilled Asparagus Salad with Bacon

Courtesy LadyFingers Private Chef and Catering Service

6 servings

### Ingredients:

- 4 slices bacon
- ½ small red onion
- 1 bunch asparagus
- 1 tablespoon extra virgin olive oil
- 1 tablespoon Mrs. Dash Original or any zesty spice blend
- 2 tablespoons lemon juice
- 1 tablespoon white balsamic vinegar
- 2 teaspoons honey
- 3 tablespoons Dijon mustard
- 4 tablespoons extra virgin olive oil
- 6 cups baby greens

### Instructions:

1. Heat grill to medium.
2. Cook bacon until crisp. Drain on paper towels and set aside to cool.
3. Slice red onion into thin rings and chop into bite-sized (1-inch) pieces.
4. Trim asparagus and coat with olive oil. Sprinkle with spice blend and toss to coat.
5. Place asparagus on grill and cover. Cook asparagus for two minutes and then turn. Cook asparagus an additional two minutes and then remove to a cutting board. When cool enough to handle, chop asparagus into bite-sized pieces (1-inch).
6. For dressing, place lemon juice, vinegar, honey, mustard, and olive oil in a small bowl and whisk until well-blended.
7. Place baby greens in a large bowl. Add red onion, asparagus, and dressing and toss to coat.
8. Divide salad among six places. Crumble reserved bacon and sprinkle on each salad. Serve immediately.