

Asparagus with Lemon, Tomato and Onions

1 ½ pounds asparagus
4 green onions, finely chopped
2 tbs fresh lemon Juice
½ cup extra-virgin olive oil

Grated peel of 1 lemon
2 tbs snipped fresh chives, divided
2 medium size ripe tomatoes, peeled,
seeded, and diced
Salt and pepper, freshly ground, to taste

Bring a large pot of salted water to a boil. Snap off the fibrous ends of the asparagus. When the water boils, add the asparagus and cook until barely tender, for 3 to 4 minutes. Using a slotted spoon, transfer the asparagus to a bowl of ice water to halt the cooking. When cool, drain and pat dry with paper towels. Place the asparagus on a serving platter with all the tips facing the same direction.

Combine the green onions, lemon juice, olive oil, lemon peel and half of the chives. Whisk well, then stir in the tomatoes. Season with salt and pepper. Spoon the dressing over the asparagus; garnish with the remaining chives. Serve at room temperature.

Makes 4 servings.