

Asparagus Carmelized Onion Salad

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	extra virgin olive oil
1	large	onion - chopped
		salt
1	pound	asparagus - cut into bite sized pieces on angle
1	tablespoon	fresh thyme - chopped
2	teaspoons	dijon mustard
3	tablespoons	aged balsamic vinegar
		black pepper

Heat the extra virgin olive oil, 3 turns of the pan, in a skillet over medium to medium-high heat. Add onions and cook until caramel colored, stirring occasionally.

Pour 1 inch of water into a skillet and bring to a boil. Add salt and asparagus and cook 3 minutes, drain.

Stir in thyme, mustard, balsamic vinegar and pepper into onions and toss with asparagus.