

# Grilled Asparagus with Roasted Red Pepper

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	large	red bell pepper
1 1/2	pounds	asparagus spears (36)
1/2	cup	extra virgin olive oil
2	tablespoons	extra virgin olive oil
1/4	cup	balsamic vinegar
1	tablespoon	salt
1	tablespoon	freshly ground white pepper
6	tablespoons	balsamic based vinaigrette

Char the peppers over a grill or a gas flame or under a broiler, until lightly blackened on all sides and barely softened. Put peppers in a plastic bag and let rest for 5 minutes. Peel. Cut each pepper into 3 pieces. Discard stem and seeds.

Break stems off of asparagus by bending. Peel bottom 2 inches down to white.

Bring large pot of salted water to boil. Blanch asparagus for 1-2 minutes. Drain and submerge in cold water. Drain again. Dry.

Preheat broiler.

Whisk 1/2 cup oil with vinegar, salt and pepper. Transfer asparagus to baking sheet and drizzle with dressing; toss to coat.

Broil asparagus, turning twice, for about 6 minutes or until tender, rotating with tongs several times. Lightly brush peppers with 2 tbsps oil.

Grill peppers for 1 minute.

Center 2 pieces of pepper, grill side up, on a plate. Fan six spears over the pepper. Repeat. Drizzle each with 1 tbspn balsamic vinaigrette.