

#GrillBoss

Sweet Home Asparagus All Summer Long

SIDE DISH MAIN DISH

Operators want to know about trends and how to address them – as in adding more plant-based meals to their menu. Salads, sides and main dishes featuring grilled fresh asparagus is always a customer favorite and would be a natural addition to summer menus and LTO's. So get your asparagus grill-on, it's what's for dinner.

GRILLED ASPARAGUS WITH SPRING ONIONS AND LEMON DRESSING

1 teaspoon finely grated lemon zest
1 teaspoon finely grated Meyer lemon zest
1 tablespoon fresh lemon juice
1 tablespoon fresh Meyer lemon juice
1 tablespoon whole grain mustard
¼ cup olive oil, plus more
Kosher salt, freshly ground pepper
2 large bunches thick asparagus, trimmed
2 bunches spring onions, halved if large

DIRECTIONS: Prepare grill for medium-high. Whisk lemon zest, Meyer lemon zest, lemon juice, Meyer lemon juice, mustard, and ¼ cup oil in a medium bowl to combine; season dressing with salt and pepper.

Place asparagus and spring onions on a rimmed baking sheet and lightly drizzle with oil. Season with salt and pepper; toss to coat. Grill, turning once, until lightly charred and crisp-tender, about 4 minutes. Serve drizzled with dressing.



Seasonless and SENSATIONALLY FRESH® Asparagus

is always available from Harvest Sensations. Note: Peru's cool weather is slowing large sizes but production out of Mexico is increasing and we have volume to meet your customer's needs.

Item	Pack	Dim	T x H	COO	FOB
Asparagus	11-lb	8.5 x 9.5 x 10"	20 x 6	MX, PE	CA, FL



Call us for pricing and availability from Los Angeles and Miami

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