



900 N. Shaw Road  
Stockton, CA 95215  
(888) 777-0285

[www.beyondpotsandpans.com](http://www.beyondpotsandpans.com)

Dedicated to helping you create loving memories in your kitchen

---

Recipe from ***EatingWell: Healthy in a Hurry*** by Jim Romanoff and the editors of *EatingWell Magazine*. Copyright © 2006. Reprinted by permission of The Countryman Press, Woodstock, VT. All rights reserved.

### **Asparagus with Fresh Tomato Garnish**

1 pound asparagus  
2 chopped tomatoes  
1 minced shallot  
1 tablespoon extra-virgin olive oil  
1 tablespoon balsamic vinegar  
Salt to taste  
Freshly ground pepper to taste

Steam the asparagus until just crisp tender. Combine the tomatoes, shallot, olive oil, balsamic vinegar, salt and pepper to taste. Serve the asparagus topped with the tomato garnish.