

in the kitchen

PITTSBURGH'S HOME FOR KITCHENWARES

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Asparagus Ribbon Salad with Arugula, Radish, Bacon, & Goat Cheese with a Dill Buttermilk Dressing

Serves 2 - 4

Spring is in the air! This salad is best when made with fresh, locally grown asparagus. The thin ribbons of fresh asparagus elegantly mix with zesty arugula, peppery radish slices, savory goat cheese, and crispy bacon. These fabulous flavors are all accented with a creamy buttermilk dressing featuring fresh dill.

Ingredients:

6-10 stalks fresh asparagus,
shaved into ribbons with a
vegetable peeler
5 oz fresh baby arugula or about 4 cups
6 radishes, thinly sliced
4 oz goat cheese, crumbled
4 slices bacon, cooked and crumbled

Buttermilk Dressing: (Makes 2/3 cup dressing)

2 tablespoons Greek yogurt
3 tablespoon olive oil
1 tablespoon white wine vinegar
2 teaspoons Dijon mustard
3 tablespoons buttermilk
1 tablespoon fresh dill, minced
1/4 teaspoon Kosher salt
1/4 teaspoon freshly ground pepper

Directions:

1. Wash and trim the asparagus. Shave the asparagus into thin ribbons using a vegetable peeler.
2. Slice the radishes thinly with a knife or a handheld mandoline.
Be sure to use the safety guard to protect fingers!
3. Cook the bacon and then crumble into bite-sized pieces. Set aside.
4. In a small jar, whisk the dressing together with a small whisk until combined.
Or use an immersion blender to mix the dressing.
5. Toss the arugula and asparagus ribbons in the dressing.
6. Layer the salad with the radish slices, goat cheese, and bacon.