

Mediterranean Asparagus



(Serves 4)

- 1 bunch asparagus (trimmed)

Tahini Dressing

- 1/4 cup (60 ml) fresh parsley leaves
- 1/3 cup (90 ml) fresh mint leaves
- 2 green onions (cut into 1" (2.5 cm) lengths)
- 1/4 cup (60 ml) lime juice
- 1/4 cup (60 ml) water
- 1/2 cup (125 ml) tahini
- 1 tsp (5 ml) Windsor® Half Salt (divided)
- 1/2 tsp (2 ml) Windsor Black Peppercorns, (freshly ground)
- 1 tbsp (15 ml) lime zest

Garnish

- 2 tsp (10 ml) lime zest
- 2 tsp (10 ml) lime juice
- Windsor Black Peppercorns, (freshly ground)
- 2 tbsp (30 ml) roasted and salted shelled pistachios (coarsely chopped)
- 5-8 small mint leaves

Recipe Preparation

1. In food processor, blend herbs, green onion, lime juice, water, tahini together until smooth. Add tablespoon or two of water or lime juice if too thick. Taste and adjust seasoning if needed.
2. Transfer dressing to bowl and stir in lime zest. Set aside.
3. Preheat oven to 425°F (220°C). Arrange asparagus in single layer on baking sheet. Sprinkle 1/4 tsp (1 ml) of Half Salt over asparagus and bake for 10-15 minutes or asparagus is tender. While asparagus is baking, toss pan gently occasionally.
4. Spoon and spread dressing onto serving dish. Top with asparagus, lime juice, zest, freshly ground black pepper. Scatter pistachios and mint leaves over top. Serve immediately.
5. Keep any remaining dressing in an airtight container in fridge for 4-5 days.



Tip: Tahini dressing can be made a day or two ahead of time and kept in an airtight container in fridge until ready to use. Bring to room temperature before serving.

