



Asparagus and White Bean Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 large bunch asparagus, ends snapped off, and cut diagonally into 1-inch pieces
- 2 tablespoons olive oil
- 1 medium onion, diced
- 2 cups cooked cannellini or great northern beans, with some of the cooking liquid
- 2 teaspoons chopped fresh rosemary
- zest of 1 lemon
- salt & freshly ground pepper

Instructions

This dish came about because I love asparagus with lemon, white beans with rosemary, and rosemary and lemon, so I tried to marry them all together, and I was quite pleased. This came together quickly as I had cooked beans on hand (in my freezer), but canned would work here too.

1. In a steamer basket, lightly steam the asparagus until bright green. They should still have a fair bit of crunch to them. Once steamed, quickly run them under cold water to stop further cooking and set aside.
2. In a large skillet, heat olive oil on medium high heat. Saute the chopped onion until translucent, and lightly browned. Add the rosemary and saute for 1 more minute until fragrant.
3. Add the cooked beans, along with a few tablespoons of the cooking liquid. Add the lemon zest, and toss to combine. Add the cooked asparagus to the pan and cook just until they and the beans are heated through. Season generously with salt & pepper.

3. Serve with a cooked grain, like brown rice or quinoa, or with a crusty bread and some drizzles of olive oil