

RAW ASPARAGUS, RED ONION & PECORINO SALAD

Prepared by: Nancy Kenner, April 2018

Cook Like A Rock Star

1 bunch of pencil asparagus, tough bottom stems removed

1 small red onion, finely diced

1 cup finely grated Pecorino

¼ to ½ cup red wine vinegar

Big fat finishing oil

Kosher salt

Cut the asparagus, including the tips, into very thin rounds. In a medium bowl, toss the asparagus with the red onion and Pecorino.

Drizzle the salad with the vinegar (I like a very bright, acidic salad, but you can adjust the vinegar to your taste), finishing oil, and salt and toss again.

Nancy's Notes: I put in ½ the vinegar. I would make this again!