

Charred Baby Gem & Asparagus Mimosa Salad



Serves 4

Prep 15 mins

Cooking 15 mins

Easy

Ingredients

450g fine/medium asparagus, woody ends trimmed
3 large hard-boiled eggs
4 baby gem lettuces, washed and trimmed
olive oil for brushing
1 tbsp parsley, very finely chopped

For the dressing

2 tsp Dijon mustard
1/2 tsp honey
2 tbsp white wine vinegar
4 tbsp light olive oil

1. First make the dressing: in a jug or bowl, whisk all the ingredients together with some seasoning, to taste. Set aside.
2. In a large pan of boiling water, cook the asparagus for 1 -2 mins until just tender. Drain and plunge into a large bowl of cold water. Set aside. Finely chop the hard-boiled eggs and season.
3. Roughly shred one of the lettuces and transfer to a bowl. Add half the dressing and toss to coat, then scatter over a large serving plate. Heat a griddle/non-stick frying pan until hot. Cut the remaining lettuces into quarters lengthways and brush lightly with oil. Add the quarters, cut side down, to the pan and fry over a medium heat for 1-2 mins, until lightly charred; turn and fry briefly on the other side.
4. Transfer to a plate, scatter over the asparagus, sprinkle the chopped eggs and the parsley, then drizzle over some of the remaining dressing to serve.
5. You can make the dressing up to a day ahead and store in a sealed jar in the fridge. Cook the eggs up to a day ahead, cool, then chill.