

# Asparagus Salad

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*This salad is full of healthy vegetables and summer flare. Herb-packed mustard vinaigrette completes the recipe for a zippy, savory salad. Pairs well with chicken, fish, and picnics.*

## Ingredients:

6 asparagus spears, chopped  
5 baby potatoes, halved  
1 large tomato, seeded, chopped  
¼ cup fresh corn  
2 tablespoons olive oil  
1 tablespoon mustard  
1 teaspoon sugar  
½ teaspoon dried basil  
½ teaspoon dried oregano  
¼ teaspoon dried onion powder  
¼ teaspoon dried garlic powder  
¼ teaspoon salt  
¼ teaspoon black pepper

## Directions:

1. Bring a large pot of salted water to a boil. Add asparagus and cook until just turns bright green, 2 to 3 minutes. Remove, drain, and rinse under cold water. Set aside.
2. Add potatoes to pot and cook until just softened, 5 to 8 minutes. Remove, drain, and rinse under cold water. Set aside.
3. In a large bowl, combine asparagus, potatoes, tomato, and corn.
4. In a separate small bowl, whisk together oil, mustard, sugar, oregano, garlic, onion, salt, and pepper. Pour over vegetables, toss well to coat, and adjust seasonings. Serve immediately or chill 2 hours for flavors to develop.