

Asparagus, Pistachio, and Feta Salad

Combine shallots, lemon juice, EV00, and a pinch of salt and black pepper in a glass jar or small mixing bowl. Mix well, and let sit for 10 minutes.

Heat a drizzle of olive oil in a large skillet over medium. Add asparagus and cook for 5 minutes, until tender but still nicely crisp. Season with salt, and transfer to a bowl. Top with pistachios, dill, parsley, and feta cheese. Drizzle dressing overtop and toss to combine. Garnish with extra herbs or cheese, if desired, and a few grinds of black pepper. Serve warm or closer to room temperature.