

# Good Eats Recipes

## Asparagus with Orange Vinaigrette

### What You Need:

- 1 1/2 pounds fresh asparagus
- 1 tablespoon rice vinegar
- 2 tablespoons cup orange juice
- 1 tablespoon Dijon mustard
- 1 Tbsp. GOOD EATS Mango Chutney
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 cup vegetable oil

### Directions:

To cook asparagus, fill a large bowl with ice water and set aside. Trim off tough ends of asparagus and cut stalks to a uniform length. In a large pan of simmering water, cook asparagus until tender, but not limp (between 30 seconds and 3 minutes, depending on size of asparagus. Immediately immerse cooked asparagus in ice water to stop cooking and set color. When completely cooled, drain on paper towels. Arrange asparagus on a serving dish. Drizzle with vinaigrette and serve.

For the vinaigrette, combine vinegar, orange juice, mustard, chutney, salt and pepper in a small bowl. Add oil in a slow, steady stream, whisking constantly, until slightly thickened and thoroughly combined.