Spring Asparagus Salad with Za’atar Vinaigrette

yield: 4 servings

prep time: 10 minutes + 10 minutes cooking time

ingredients

1 bunch asparagus
¼ cup ollive oil
olive oil spray
1 teaspoon sea salt
1 teaspoon freshly ground black pepper
1 cucumber, seeded and chopped
1 cup cherry tomatoes, halved
1 can quartered artichoke hearts, drained1 can hearts of palm, drained and sliced into rounds
1 bunch fresh basil leaves, torn into bite-size pieces
2 lemons, juiced and zested
1 tablespoon za’atar seasoning

method

1. Preheat grill to 425 degrees F.
2. Trim or snap ends of asparagus and lightly spray with olive oil.
3. Grill for about 3 minutes per side or until fork tender.
4. Remove asparagus and allow to cool. Slice at the diagonal and season with sea salt and freshly ground black pepper.
5. Combine with all other vegetables.
6. Whisk together lemon juice, ¼ cup olive oil, za’atar and pour over salad. Toss and serve.