

Asparagus with Parmesan Aioli

- 1 lb. of Asparagus, steamed (approximately 12 - 15)
- 1 Medium Sized Tomato, diced
- 1 tbsp. Parsley, chopped (for garnish)
- Fried Onions for garnish (available in supermarkets ready made)

Parmesan Aioli

- 1 cup Homemade Mayo or store-bought
- 3 ounces Parmesan Cheese, grated
- 2 tablespoons Flat Leaf Parsley, finely chopped
- 1 tablespoon Grainy Dijon mustard
- 1 tbsp. Crushed Garlic
- 1 tbsp. Olive Oil

Method & Assembly:

1. Place all ingredients in a food processor with the blade attachment. Process for no more than 30 seconds and check; you want the aioli to still have the texture of the parmesan cheese
2. Put asparagus spears on a plate
3. Put a heaping tablespoon of aioli on top of asparagus
4. Garnish with diced tomatoes on top of asparagus spears and on plate and top asparagus spears with a tablespoon of fried onions