

Shaved Asparagus with Arugula and Parmesan

- ½ pound large or medium asparagus
- 2 tablespoons freshly squeezed lemon juice
- 3 tablespoons fruity extra virgin olive oil
- Salt and pepper
- 6 ounces arugula, washed and dried
- Chunk of Parmesan, for shaving
- Sliced prosciutto (optional)

Snap off and discard the tough ends of the asparagus. Using a mandolin, sharp vegetable peeler or thin-bladed knife, slice the asparagus lengthwise into paper thin ribbons.

In a small bowl, whisk together the lemon juice and olive oil to make a dressing. Season to taste with salt and pepper

Place the asparagus ribbons in a shallow salad bowl. Season lightly with salt and pepper and coat with half of the dressing. Add the arugula, tossing gently to distribute the asparagus. Drizzle with the remaining dressing.

With a vegetable peeler, shave thin curls of parmesan over the salad. Accompany with a platter of sliced prosciutto, if desired.