

# Shaved Asparagus & Arugula Salad with Ricotta Salata

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No salad says springtime like this one. Pick up a rotisserie chicken from the market and dinner is good to go in 10 minutes. I developed this recipe originally for Discover California Wines.

## Dressing:

- 3 tablespoons extra virgin olive oil
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon Vietnamese fish sauce
- 1 small clove garlic, very finely minced or grated
- Kosher or sea salt and freshly ground black pepper

## Salad:

- 8 thick asparagus spears
- 3 ounces baby arugula or other baby greens (about 3 large handfuls)
- Chunk of ricotta salata cheese



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## Directions

**Make the dressing:** In a small bowl, whisk together the olive oil, lemon juice, fish sauce and garlic. Season to taste with salt and pepper.

To trim the asparagus, hold each spear horizontally between both hands and bend it. It will snap naturally at the point at which the spear becomes tough. Discard the tough ends or use to make vegetable stock.

Working with one spear at a time, lay the spear flat on a work surface and shave it lengthwise into thin ribbons with a sharp vegetable peeler. Put the asparagus ribbons in a salad bowl and toss with just enough dressing to coat them lightly. Add the arugula. With a cheese plane or vegetable peeler, shave about 3 ounces of cheese—or as much as you like—into the bowl.

Add enough dressing to coat the salad lightly; you may not need it all. Toss gently, taste for seasoning, and serve immediately.

**Serves 4**