



## Asparagus with Orange Sauce

Recipe courtesy Laura Calder



Total Time: **25 min**

Prep: 10 min | Inactive Prep: 5 min | Cook: 10 min

Level: **Easy**

Yield: **4 servings**

### INGREDIENTS

2 oranges	3 to 4 tablespoons olive oil
1 pink shallot, minced	Salt and freshly ground black pepper
3 tablespoons white wine vinegar	20 spears green asparagus, trimmed
1/2 teaspoon Dijon mustard	Parmesan cheese, for shaving

### DIRECTIONS

First, make the dressing: Zest 1 orange into a bowl, then juice both oranges and boil the juice down in a small [saucepan](#) to about 3 tablespoons. Meanwhile, [mince](#) the shallot and put it in a [ramekin](#) with the vinegar poured over. Set aside 5 minutes. Add the mustard to the [zest](#). When the [orange juice](#) has reduced, [strain](#) it over the zest. Drain the [shallot](#), discarding the vinegar, and add. Whisk all together, then slowly [whisk](#) in the oil. Taste, and season with salt and pepper. Set aside.

Bring a saute pan full of water to the boil. Salt it, then add the [asparagus](#) and cook until tender. [Drain](#), and immediately rinse under ice-cold water to set the color. Pat dry with paper towels and transfer to a serving platter. Spoon over the sauce. Shave over [Parmesan cheese](#). Grind over some pepper and serve.

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