



## **Asparagus and Tomatoes with Herb Vinaigrette**

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1 pound fresh asparagus  
1/3 cup olive oil  
1/4 cup wine vinegar  
1 tablespoon chopped fresh **chives**  
1 tablespoon fresh **oregano**  
1/4 teaspoon salt  
1/4 teaspoon pepper  
4 to 6 plum tomatoes, sliced  
Chopped fresh **chives** to garnish

Snap off tough ends of asparagus. Cook in boiling water to cover 2 minutes or until crisp-tender; drain. Plunge in ice water to stop the cooking process; drain. Cover and chill 3 hours.

Whisk together olive oil, vinegar, chives, oregano, salt and pepper. Drizzle over asparagus and tomato slices; garnish with chives if desired.