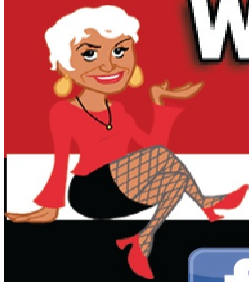


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ASPARAGUS WITH ROASTED GARLIC VINAIGRETTE

Intermediate Lifestyle

Ingredients

2 bunches asparagus (1-1/2 lbs. total), stemmed and peeled 1 inch from the bottom
1/4 cup olive oil
3 cloves garlic, sliced
1 TBS fresh lemon juice
1/4 TSP balsamic vinegar
1/4 TSP salt
1/8 TSP pepper
1/8 TSP chopped fresh rosemary

Instructions

1. Cook asparagus in slighted salted water in saucepan until tender, 5 to 8 minutes. Drain, keep warm on serving platter.
2. Meanwhile, heat oil and garlic in small saucepan over low heat. Cook, stirring occasionally, until garlic is tender and golden, about 8 minutes. Be careful garlic doesn't burn. Pour into a small bowl.
3. Add lemon juice, vinegar, salt, pepper and rosemary to garlic mixture. Mix well. Pour over warmed asparagus. Serve.

Portion-Per-Serving Information: (Yields 6 servings)

Serving = 1 cup = 2 V