



Slivered Asparagus 'n Apple Short Rib Salad

Peanut Dressing:

2 Tablespoons apple cider vinegar
1 Tablespoon honey
2 Tablespoons chunky peanut butter

1/2 small red onion, peeled, spiralized
18 asparagus spears, tough ends removed
2 to 3 cups baby spinach, stems removed
1 sweet red apple, cored, spiralized
1 Tablespoon sesame oil
1 Tablespoon sesame seeds
Salt and black pepper to taste
4 to 6 ounces ***The Herbivorous Butcher*** Vegetarian Korean Ribs, thin sliced*
2 ounces thin sliced dill havarti cheeseless cheese*

In a bowl, whisk vinegar, honey, and peanut butter until thick and creamy. Set aside.

To remove strong onion taste: Place thinly sliced red onion in small bowl; cover with salted water. Set aside until ready to use. Drain salted water; rinse with fresh water; drain completely.

Prepare asparagus: Using a thin vegetable peeler and sharp knife, thinly shave asparagus spears, cut shaved strips in half; coarse chop tops. Place in large salad bowl. Add spinach.

With scissors, cut long spiralized vegetables in half. Add onions and apples to salad bowl. Add creamy dressing to coat vegetables; toss in 1 Tablespoon sesame oil and sesame seeds. Season to taste with salt and black pepper. Carefully toss in thin sliced vegetarian ribs and cheese. Serve at room temperature. Yield: Serves 4 to 6

This recipe used *The Herbivorous Butcher Vegetarian Korean Ribs and Dill Havarti Cheeseless Cheese, thinly sliced, substitute if unavailable.

Cook's Note: Our family liked the vegetarian ribs thinly sliced and served in a light Asian salad.

About the Recipe: The flavors of the thinly sliced asparagus shine when tossed with a sesame seasoned peanut dressing and sweetened with swirling apple strands. The addition of thin sliced Asian inspired vegetarian ribs and creamy dill havarti cheese make this a perfect dinner salad supper.