

Charred Asparagus

1 BUNCH OF ASPARAGUS

1/3 CUP SLICED ALMONDS

1/3 CUP DRIED CRANBERRIES

1/2 TBSP FRESH THYME

1/2 TBSP FRESH PARSLEY

2 TBSP OLIVE OIL

2 TBSP ROASTED GARLIC OR HOLI TRUFFLE HOLI AIOLI

* SALT & PEPPER TO TASTE

* SERVES 4-5 GUESTS

1. FIRST CUT OFF 1" OF THE ENDS OF THE ASPARAGUS. NEXT, TOSS ASPARAGUS WITH SALT, PEPPER AND OLIVE OIL. THEN, CHARR ON HOT PAN OR HOT GRILL FOR 4-5 MINUTES. THEN COOL.
2. TOAST SLICED ALMONDS IN OVEN FOR 5-6 MINUTES AT 350 DEGREES. THEN COOL.
3. CHOP THYME AND PARSLEY.
4. PLATE ASPARAGUS FIRST. DRIZZLE HOLI AIOLI ON TOP, THEN TOP WITH TOASTED ALMONDS, PARSLEY/ THYME MIX, AND CRANBERRIES. SERVE ROOM TEMPERATURE.

**Holi
aioli**
NEW YORK
MORE THAN A DRESSING, IT'S A BLESSING!