

Asparagus with Tomato Vinaigrette



2 lbs. thin asparagus spears (2 bunches), tough ends trimmed
1 Tbs. olive oil
1 medium tomato, cored, seeded, and minced (about ½ cup)
1 medium shallot, minced (about 1½ Tbs.)
1 Tbs. lemon juice from 1 lemon
1 Tbs. minced fresh basil leaves
3 Tbs. extra-virgin olive oil
Salt and pepper to taste

- Adjust oven rack to uppermost position. Heat broiler.
- Toss asparagus with oil and salt and pepper, then lay spears in single layer on heavy rimmed baking sheet. Broil about 4 inches from heating element, shaking pan halfway through to turn spears, until asparagus is tender and lightly browned, 8 to 10 minutes.
- Cool asparagus 5 minutes and arrange on serving dish.
- Whisk tomato, shallot, lemon juice, basil, and olive oil in small bowl; season to taste with salt and pepper. Drizzle over asparagus and serve immediately.

Shopping: asparagus, olive oil, tomato, shallot, lemon, basil leaves, salt, pepper.

Tools: chef's knife, cutting board, measuring spoons, baking sheet, wooden spoon, whisk, mixing bowl.