

Asparagus and Orange Pasta Salad

Camine Pappas June 28, 2013

1 lb asparagus, cleaned and cut into 2 inch pieces. Toss with 1 T olive oil and roast in the oven for 25 minutes at 325 degrees. Then take out and let cool. (Will take about 45 minutes to cool and they will get all wrinkly and cute.) Add to 3 C rotini pasta, cooked al dente, 2 T lemon juice, zest from one lemon, 2 T olive oil, 2 T mustard, a can of drained mandarin oranges, 1/8 T fresh dill, salt and pepper. A little fresh finely chopped garlic can be added if you want.

Serve with more mandarin oranges arranged on top if you'd like.

If you're into being fresh, I suggest using 2 oranges peeled and the clean sections, without any white, added instead of the can of mandarin oranges.