

# Asparagus Salad with Hard-Boiled Eggs and Creamy Dressing

*Source: Once Upon a Chef*

## Ingredients

### For the Salad

- 3 large eggs
- 2 bunches thick asparagus spears, bottom ends trimmed
- 1 tbsp fresh chives, minced, for garnish

### For the Sauce

- ½ cup mayonnaise
- 2 tbsp Dijon mustard
- 2 tbsp water
- 1 tbsp red wine vinegar
- pinch salt
- a few grinds black pepper

## Method

1. Hard-boil the eggs, cool, peel, chop, and set aside.
2. Bring 6 cups water and 4 tsp salt to a boil in a large shallow pot. Add the asparagus and cook 3 to 4 minutes, or until tender-crisp. Put in an ice bath or cold water to stop the cooking, then place on a dish towel to dry.
3. For the sauce, mix all of the sauce ingredients together in a small bowl.
4. To serve, arrange the asparagus spears on individual plates or a platter and spoon the sauce generously over the middle of the spears. Sprinkle the chopped eggs and chives over the sauce.