

Asparagus, Red Pepper, and Spinach Salad with Goat Cheese

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Recipe source: [Best American Side Dishes from the Editors of Cook's Illustrated](#) (cookbook)

Serves 4 to 6



INGREDIENTS:

- 6 tablespoons extra-virgin olive oil, divided
- 1 small red bell pepper, cored, seeded, and cut into ¼-inch strips
- 1 pound asparagus, tough ends snapped off and cut on the diagonal into 1-inch pieces
- Salt and pepper
- 1 medium shallot, thinly sliced
- 1 tablespoon plus 2 teaspoon sherry vinegar
- 1 teaspoon minced garlic
- 6 ounces baby spinach
- 4 ounces goat cheese, cut into small chunks

DIRECTIONS:

- Heat 2 tablespoons of the oil in a skillet over high heat until it begins to smoke. Add the red pepper and cook until lightly browned, about 2 minutes, stirring only once, after 1 minute.
- Add the asparagus, ¼ teaspoon salt, and 1/8 teaspoon pepper and cook until the asparagus is browned and almost tender, about 2 minutes, stirring only once after 1 minute.
- Stir in the shallot and cook until softened about 1 minute, stirring occasionally.
- Transfer the vegetables to a large plate and cool for 5 minutes.
- Meanwhile, whisk the remaining 4 tablespoons oil, the vinegar, garlic, ¼ teaspoon salt and 1/8 teaspoon pepper in a medium bowl until combined. (OR shake them all together in a jar with a lid.)
- In a large bowl, toss the spinach with 2 tablespoons of the dressing and divided among individual plates.

- Toss the asparagus mixture with the remaining dressing and place a portion over the spinach.
- Divide the goat cheese among the salads and serve immediately.