



Asparagus with Orange Dressing & Toasted Hazelnuts

2 tablespoons finely chopped hazelnuts
1 1/2 to 2 pounds asparagus stalks, washed and trimmed
1/4 teaspoon freshly grated orange zest
2 teaspoons fresh orange juice
1 teaspoon fresh lemon juice
2 tablespoons extra-virgin olive oil
coarse salt
fresh ground black pepper

- Preheat oven to 375°F. Toast hazelnuts in a small shallow baking pan until golden, 4 to 5 minutes.
- Cook asparagus in a large frying pan of boiling salted water until crisp-tender, about 3 to 4 minutes, and drain well in a colander. Transfer hot asparagus to serving platter or individual serving plates.
- In a small bowl, whisk together orange zest, orange juice, lemon juice, olive oil, salt and pepper to taste. Spoon orange dressing over top of asparagus and sprinkle with nuts.

Makes 4 servings.