

# TERRA D'ORO

## ALMONDINE TOPPED ASPARAGUS

SERVE WITH TERRA D'ORO CHENIN BLANC & VIOGNIER

This recipe makes about 2 cups of a richy, zesty, crunchy almond topping for asparagus, chicken, and to mix into anything else!

### INGREDIENTS

- 1 cup almonds, slivered or chopped coarse
- 1 stick (1/4 cup) butter, diced
- 2 lemons, zested & juiced
- 1/2 cup mixed herbs, chopped  
(like tarragon, basil, and parsley)
- 1/2 cup extra virgin olive oil (the good stuff!)
- Plenty of sea salt to taste
- 1 bunch asparagus, cooked to preference



### INSTRUCTIONS

1. Melt the butter in a large saute pan over medium heat and add the almonds. Toast for a few minutes until the almonds smell fragrant and the butter begins to brown a bit. Remove from heat.
2. Add in the zest and juice from the lemons, herbs, olive oil, and season with a hefty pinch of sea salt. Stir to combine.
3. Serve at room temperature or chilled over sauteed, roasted, or grilled asparagus.

*Recipe curated by Chef Justin Lewis, Amador County*