Asparagus and Apple Salad

Ingredients

- 1 ½ cups of asparagus, chopped
- 1 apple, diced
- 4 tablespoons lemon juice and water, as needed
- 1/4 teaspoon garam masala or cinnamon
- 1 tablespoon onion, finely minced
- Sea salt and pepper to taste
- Stevia to taste

Directions

- 1. Marinate asparagus in vinaigrette for 10 minutes or so.
- 2. Lightly sauté asparagus in lemon juice until just lightly cooked.
- 3. Toss with finely chopped onion, apple, and spices.
- 4. Add sea salt, pepper, and Stevia to taste.
- 5. Chill in refrigerator for 10 minutes and serve as a salad or hot as a side dish.

Makes 1 serving
(1 vegetable, 1 fruit)
6 grams protein

0 fat

150 calories

