

CHEF CARLA FIGÁRO'S

Blazin' Confetti Crunch Salad

SERVES: 8-10



1 bunch asparagus, blanched and cut on the diagonal into 1-inch pieces
1 small red onion, cut in half and thinly sliced horizontally (soaked in ice water)
5 ea baby yellow & orange bell pepper, washed, seeded, and cut in thin strips
4 firm Roma tomatoes, de-seeded and cut into thin strips
1/2 lemon, juiced
2 tbsp plant-based mayonnaise
1 lg garlic clove, mashed into a paste
2 tbsp sriracha
salt and pepper, to taste

1. Place all the cut vegetables in a large bowl.
2. In a separate bowl, combine the mayonnaise, lemon juice, garlic, and salt; mix well.
3. Pour the dressing over the salad and mix until evenly coated.
4. Refrigerate for 20 minutes before serving.