

# Asparagus & Feta Salad with Dill & Lemon Herb Salt



Always a firm favourite and so simple to cook.  
All your favourite herbs mixed and ready to go!

## Ingredients

Asparagus Spears  
Feta Cheese crumbled  
2 tbs of olive oil  
1 tsp of Dill, garlic & Lemon Herb Salt

## Method

Hold each spear of Asparagus and the base and middle of the stem gently bend oil it naturally snaps - this will get rid of the woody part of the stem.  
Put the spears into a shallow baking/roasting pan and roll in Olive oil.  
Grill under a hot grill or on the BBQ until al dente.  
Put them onto a pretty plate and crumble the Feta cheese over.  
Put a couple of tablespoons of Olive oil in a small dish and add 1 Tsp of Dill, Garlic and lemon Herb Salt and mix to dissolve the salt and flavour the oil.  
Pour this over the Asparagus and Feta.

Easy Peasy and so refreshing!

Did you do something different! We would love to hear from you!!