



# FUSTINI'S<sup>®</sup>

## Asparagus Gazpacho

### Ingredients

- 8 stalks asparagus - peeled cut into 1/2 inch pieces on the bias
- 1 tablespoon [Fustini's Robust SELECT olive oil](#)
- Salt and pepper
- 1 cup English cucumber, peeled, seeded and finely diced
- 2 tablespoons green pepper, all pith removed and brunoises
- 1 tablespoon jalapeno, brunoises
- 1 tablespoon white onion, minced
- 1/4 cup yellow cherry tomatoes, sliced
- 2 scallions, thin sliced
- 1 teaspoon chopped parsley
- 1 teaspoon [Fustini's Sherry Reserva Vinegar](#)

### Directions

#### Step 1.

Preheat oven to 350 degrees. Toss asparagus with oil and season with salt and pepper. Spread on baking sheet and cook in hot oven 3 minutes. Remove from oven and let cool. Combine with the rest of the ingredients and chill.