

Thomas Jefferson's Marinated Asparagus

Yield: 8 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/marinated-asparagus-recipe-southern-living>

Ingredients:

- 1 1/2 pounds asparagus stems peeled and trimmed
- 2 tablespoons red wine vinegar
- 1/2 cup olive oil
- 1 pinch fresh thyme
- fresh parsley Pinch chopped
- 1 large egg hard cooked and chopped
- 1/2 red onion small, finely chopped
- 1 tablespoon capers fine, drained
- salt
- ground white pepper

Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 25 milligrams
4. Fat: 14 grams
5. Fiber: 2 grams
6. Protein: 3 grams
7. SaturatedFat: 2 grams
8. Sodium: 140 milligrams
9. Sugar: 2 grams

Thank you for visiting our website. Hope you enjoy Thomas Jefferson's Marinated Asparagus above. You can see more 15 marinated asparagus recipe southern living Savor the mouthwatering goodness! to get more great cooking ideas.