

ASPARAGUS

with Quince Jam and Walnuts

Makes 4 servings

INGREDIENTS

- 2 lbs asparagus spears, washed and trimmed
- 2 tsp fresh ginger, grated
- 2 Tbsp quince jam
- 2 Tbsp extra-virgin olive oil
- 1 tsp lemon juice
- 3 Tbsp walnuts, chopped
- Salt and freshly ground black pepper, to taste

INSTRUCTIONS

1. Prepare a steamer with boiling water. Add asparagus, cover, and steam until tender crisp, about 3-5 minutes. Transfer hot asparagus to a serving plate.
2. In a small bowl, whisk together ginger, quince jam, olive oil, lemon juice, and salt and pepper. Pour over asparagus. Sprinkle with chopped walnuts.



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