

## **Asparagus and Green Beans with Tarragon Lemon Dip serves 10**

### **Ingredients**

- 1 pound fresh asparagus, trimmed
- 1 pound fresh green beans, trimmed
- 1 cup mayonnaise
- 1/4 cup lemon juice
- 1 shallot, finely chopped
- 2 tablespoons minced fresh tarragon or 2 teaspoons dried tarragon
- 2 tablespoons minced fresh parsley or 2 teaspoons dried parsley flakes
- 2 teaspoons grated lemon zest
- Dash pepper

### **Directions**

1. Place 1 in. of water in a Dutch oven; add asparagus and beans. Bring to a boil. Reduce heat; cover and simmer for 3-5 minutes or until crisp-tender.
2. Meanwhile, in a small bowl, combine the remaining ingredients. Drain vegetables; transfer to a serving platter. Drizzle with dip.