

Asparamole

Ingredients

- 1 pound of asparagus, trimmed and roasted (lightly oiled and salt & peppered)
- 1 lemon - the juice of
- 1/2 teaspoon salt
- 1/2 teaspoon black ground pepper
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 1-2 cloves of garlic
- 1/2 to 3/4 cup light plain yogurt
- 3 roma tomatoes, small dice
- 1/4 cup red onion, small dice
- 1/4 cup roasted red pepper, optional, small dice (I recommend the ones in the jar)
- 1 teaspoon of crushed red pepper flakes, optional
- A few dashes of tabasco sauce, optional

Instructions

1. Preheat oven to 425 degrees, place cleaned and trimmed asparagus on sheet pan toss with a light coating of olive oil and a sprinkle of salt and pepper.
2. Place in oven for 10 to 15 minutes until soft and some nice charring color comes through. This process can happen quickly, keep a close eye on it.
3. Once the asparagus is cooked transfer it to a plate and let it cool down for about 20 minutes.
4. In a food processor place asparagus, lemon juice, salt and pepper, chili powder, cumin, garlic process until smooth.
5. Put in a medium size mixing bowl and add tomatoes, red onion, red peppers, red pepper flakes and tabasco sauce fold in until incorporated.
6. The flavors will develop better if made a few hours ahead, but it can be served immediately.
7. When storing, place plastic wrap on top of the product because like regular guacamole it will start to turn brown after a few hours.