

Grilled Asparagus with Wasabi Soy Dipping Sauce

Recipe type: Appetizer Serves: 6

Ingredients

- 1 pound fresh asparagus
- 1 tablespoon olive oil
- salt
- 1 cup reduced fat mayonnaise
- 3 tablespoons soy sauce
- 1 tablespoon SPLENDA® Brown Sugar Blend
- 2 teaspoons wasabi paste (or wasabi powder mixed with water)
- 1 lemon, optional

Instructions

1. Cut off tough ends of asparagus and discard.
2. Heat grill to medium-high heat.
3. Toss asparagus with olive oil and sprinkle with salt. Grill for 5 minutes, or until tender.
4. In a small bowl, mix together mayonnaise, soy sauce, SPLENDA® Brown Sugar Blend, and wasabi paste.
5. If desired, squeeze fresh lemon juice over grilled asparagus.

Recipe by Spicy Southern Kitchen at <http://spicysouthernkitchen.com/grilled-asparagus-with-wasabi-soy-dipping-sauce/>