

Chili Spiced Asparagus



Getting your “5 a day” for fruits and veggies doesn’t mean being stuck eating boring and bland foods. Spice it up with this steamed asparagus that has a little kick to it.

Your Key Ingredient:

[NESCO Food Steamer](#)

Grocery Ingredients:

- 1 pound asparagus
- 1 tablespoon olive oil
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1 tablespoon red wine vinegar

Instructions:

1. Add 2 cups of water to the steamer base. Add asparagus and cook for 17 minutes.
2. In a large mixing bowl, whisk olive oil, chili powder, garlic powder, salt, and vinegar.
3. Toss with asparagus and serve.