Bean and Asparagus Salad

3 cups fresh asparagus  2 teaspoons fresh lemon juice
1 cup canned white kidney beans, rinsed and drained  2 teaspoons fresh peppermint herb
1/2 cup fresh radishes, sliced  1 teaspoon extra virgin olive oil
1/2 cup feta cheese, crumbled  1/8 teaspoon black pepper
2 Tablespoons chopped green onion

Prepare asparagus by rinsing in water. Hold both ends of each spear; snap outward so tough fibrous end snaps off. Steam asparagus, covered, 2 minutes or until crisp tender. Rinse with cold water, drain.

Combine asparagus and next 3 ingredients in a large bowl. Combine the green onion, juice and remaining ingredients in small bowl; stir well with whisk. Pour over asparagus mixture; toss gently to coat, taking care not to break up beans and feta. Salt to taste (optional).

Serves: 4 (1 cup per serving)
Cost per serving: $1.13

Nutrition facts per serving
Calories: 120
Total Fat: 3.5 g
  Saturated Fat: 1.5 g
  Trans Fat: 0 g
Cholesterol: 10 mg
Sodium: 310 mg
Total Carbohydrate: 15 g
  Fiber: 6 g
  Protein: 9 g