Preparation

1. Fill a small pot with water and gently add the whole eggs. Turn heat on high.

2. Once the water has reached a rolling boil, cover the pot with a lid. Remove the pot from the heat and start the timer for 15 minutes. Do not remove the lid until the timer is done.

3. Using a colander rinse all of the vegetables, fruit and chickpeas thoroughly with water.

4. Cut the end off of the asparagus, and then into 1½ inch pieces. Set aside.

5. Add water to another small pot. Or add a small amount of water and add a steamer to the pot. Place on high heat and bring water to a boil.

6. Place asparagus in the second pot, cover and allow to steam for about 5 minutes or until the asparagus is slightly soft.

7. Chop the romaine lettuce, and then set aside in a large bowl.

8. Peel all the carrots. Then use the peeler again to peel the whole carrot to make carrot ribbons.

9. Cut the radish in half, and then slice using a peeler.

10. Cut the top off of the onion, and then in half. Remove the outer layer. Cut into thin slices.

11. Remove the eggs from the pot. Gently crack the eggs and then place in a bowl of cold water. Gently remove the shells from the eggs. Cut all the eggs in half.

12. In the large bowl add carrots, radishes, onions, chickpeas and eggs.

13. Cut the tip off of the shallot, and then in half. Remove the outer layer. Cut into slices and then chop into pieces.

14. In a food processor or blender, add the shallots, dill weed, avocado, dijon mustard, greek yogurt, and lemon juice. Pulse until blended.

15. When ready to serve add the dressing to the salad and gently toss until evenly coated.