

WHAT'S 4 DINNER?

#RECIPES THAT DISH



Absurdly Addictive Asparagus

April 7, 2022

This side dish comes together in a flash, has plenty of texture, citrus, and... for lack of a better phrase... "other stuff" going on besides just the asparagus. It's a dish that is greater than the sum of its parts, and it really just hits that Spring Green Vegetable Spot. I love it, and find it's a great side to everything on your Spring table, be it ham 'n' biscuits, roast lamb, chicken, or fish.

Serves 4 as a side

Ingredients:

- 4 ounces Pancetta, diced
- 1-2 Tablespoons unsalted butter
- 1 pound Asparagus, woody ends trimmed, and cut into 2-inch pieces on the bias
- 2 small Leeks (1 ¼ cups), thinly sliced (white and light green parts only)
- 2 cloves garlic, minced/grated
- Zest of one lemon
- Zest of one small orange (about 1 teaspoon)
- 2 Tablespoons toasted pine nuts (or almonds, pistachios)
- 1 Tablespoon minced Italian Parsley
- Kosher salt and freshly ground black pepper to taste

Method:

1. In a large non-stick pan, sauté pancetta, stirring frequently, over medium heat, until crisp and lightly golden.
2. Add 1 tablespoon of butter to the pan. Add leeks and sauté until they become soft, then add asparagus and sauté until it is tender crisp, about 3-4 minutes.
3. Add garlic, lemon and orange zest, toasted pine nuts and parsley and sauté for about 1 minute, until fragrant. Season to taste with freshly ground pepper and salt and serve immediately.

*Notes

This recipe is a favorite that was originally written on [Food52's website](#).