

ABSURDLY ADDICTIVE ASPARAGUS

Prepared by: Vito Gomez, May 2018

Source: Food52.com

4 ounces pancetta, cut into 3/8 inch to 1/4 inch dice
1 tablespoon butter
1 pound asparagus, woody ends trimmed and sliced into 2 inch pieces on the bias
1 ¼ cups leek, thinly sliced crosswise (white and pale green parts only)
2 cloves garlic, minced
Zest of one lemon
1 teaspoon orange zest
2 tablespoons toasted pine nuts
1 tablespoon Italian parsley, chopped (more to taste)
Salt and freshly ground pepper to taste

In a large non-stick pan, sauté pancetta, stirring frequently, over medium heat, until crisp and lightly golden. Add 1 tablespoon of butter to pan. Add asparagus pieces and leek and sauté until asparagus is tender crisp, about 3-4 minutes.

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.

Vito's Notes: Great dish! I stayed true to the recipe. I would make them again!

