

Asparagus & Tortellini Salad

INGREDIENTS

- 1 pound asparagus, trimmed and cut into 1-inch lengths
- 1 pound dried cheese tortellini
- 1/2 cup extra virgin olive oil
- 1 lemon, juiced
- 1 shallot, minced
- 2 cloves garlic, minced
- 1 teaspoon salt
- 3/4 teaspoon pepper
- 12 ounces cherry tomatoes, halved
- 1/2 cup grated Parmesan cheese
- 3/4 cup chopped fresh basil
- 1/4 cup pine nuts, toasted

DIRECTIONS

1. Prepare an ice-bath: fill a large bowl half-way with ice and water.
2. In a large pot, bring 4 quarts of water to boil. Add asparagus to boiling water and cook until tender-crisp, about 2-3 minutes.
3. Using a slotted spoon, transfer asparagus to ice bath (don't drain cooking water) to cool, about 2 minutes; drain asparagus and pat dry.
4. Return pot of water to boil. Add tortellini and cook, stirring often, until tender. Drain tortellini; rinse with cold water to stop the cooking process, leaving tortellini slightly wet.
5. Whisk oil, 2 tablespoons of lemon juice, shallot, garlic, pepper, and salt together in a large bowl. Add to tortellini and toss to coat pasta.
6. Add tomatoes, Parmesan, basil, pine nuts, and asparagus and toss gently to combine. Season with salt, pepper, and extra lemon juice to taste. Serve.

Recipe adapted from America's Test Kitchen. "Tortellini Salad with Asparagus and Fresh Basil Vinaigrette" (2021) The complete Salad Cookbook: A Fresh Guide to 200+ Vibrant Dishes Using Greens, Vegetables, Grains, Proteins, and More. Penguin Random House



Asparagus with Gochujang Dressing

INGREDIENTS

- 1 pound asparagus, trimmed
- 3 cloves garlic, minced
- 2 tablespoons gochujang, Korean chili paste
- 2 tablespoons rice vinegar
- 1-2 tablespoon honey or sugar
- 1/2 teaspoon soy sauce or salt
- 1 tablespoon toasted sesame oil
- 1 tablespoon toasted sesame seeds

DIRECTIONS

1. Prepare an ice-bath: fill a large bowl half-way with ice and water.
2. In a large pot, bring 4 quarts of water to boil. Add asparagus and 1 tablespoon salt to boiling water. Cook asparagus until tender-crisp, about 2-3 minutes. Using a slotted spoon, transfer asparagus to ice bath to cool, about 2 minutes; drain asparagus and pat dry.
3. In a medium bowl, combine the garlic, gochujang, vinegar, honey, soy sauce, and sesame oil. Whisk together until thoroughly combined.
4. In serving bowl, toss the asparagus with the sauce and sesame seeds until coated. Serve.



Asparagus Prosciutto Pastry Bundles

INGREDIENTS

- 1 sheet of puff pastry, thawed if frozen
- 1 tablespoon flour
- 1 pound thin asparagus, trimmed
- 1 teaspoon olive oil
- pepper to taste
- 4 ounces Prosciutto slices
- 8 ounce herbed goat cheese, crumbled
- 1 egg beaten with 1 tablespoon water
- 2 tablespoons everything bagel seasoning

DIRECTIONS

1. Preheat oven to 425 degrees. Line backing sheet with parchment paper.
2. Season asparagus with olive oil and pepper. Due to the saltiness from the prosciutto and goat cheese, no need to add salt.
3. On a lightly floured surface, roll puff pastry to a large rectangle. Cut pastry into 9-12 rectangles. Place rectangles on baking sheet, leaving space between each one.
4. Place one slice of prosciutto on each rectangle. Arrange 3-5 thin asparagus stalks diagonally across each rectangle. Top with crumbled goat cheese.
5. Close the pastry by pinching two opposite corners of the puff pastry rectangle together. Press together tightly to seal.
6. Brush tops of pastry with egg wash and then sprinkle with bagel seasoning.
7. Place sheet pan in the fridge or freezer for 10-15 minutes to cool before baking - they will puff more when chilled before baking.
8. Bake at 425 degrees for 12 to 15 minutes, until pastry is golden brown. Serve immediately.



Roasted Asparagus

INGREDIENTS

- 1 pound asparagus, trimmed
- 2 teaspoons oil
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 lemon, juiced and zested
- 1/2 cup grated Parmesan cheese
- 1/4 teaspoon red pepper flakes

DIRECTIONS

1. Preheat oven to 400 degrees.
2. Season asparagus with oil, salt and pepper and bake for 9-15 minutes until fork tender. Time will depend on the thickness of the stalks. Test with a fork after 8 minutes.
3. Transfer roasted asparagus to serving platter and season with 1 teaspoon lemon juice, lemon zest, grated Parmesan, and red pepper flakes. Serve.

