Crunchy Asparagus and Snow Pea Salad

Description

Filled with crunchy snow peas, almonds, pancetta, and asparagus and tossed with a light, lemony dressing, it's a perfect lazy lunch when served with a glass of rosé and some crusty bread.



Summary

Yield: 4
Prep Time: 45 minutes
Category: Vegetables
Cuisine: American

Ingredients

- 1 lb asparagus stems trimmed
- 1/4 cup water
- 2 tbsp lemon infused olive oil
- 8 slice pancetta cut into 1/2 inch pieces
- 4 oz snow peas sliced on the diagonal into 1/2 inch pieces
- 3 oz semifirm cheese - gouda, asiago, comte - medium dice
- 2 tsp lemon zest
- 3 tbsp half and half
- 1 tbsp lemon juice
- 1/4 cup roasted, salted whole almonds - chopped

Instructions

Place the asparagus in a large frying pan, add the water, drizzle with the oil, and season with salt.

Bring to a lively simmer over medium heat. Reduce the heat to medium low, cover the pan with a tightfitting lid, and simmer until the asparagus is just knife-tender, about 5 to 6 minutes.

Using tongs, remove the asparagus to a cutting board and set aside until cool enough to handle.

Meanwhile, place the pancetta in a medium frying pan over medium heat. Cook, stirring occasionally, until browned and crisp, about 8 to 9 minutes. Transfer to a paper-towel-lined plate; set aside.

Cut the cooled asparagus into 1-inch pieces and place in a large bowl. Add the pancetta, snow peas, cheese, and lemon zest and toss

Crunchy Asparagus and Snow Pea Salad

gently to combine.

Place the half-and-half and measured lemon juice in a small, nonreactive bowl, season with salt, and whisk to combine.

Add to the salad and toss gently to combine.

Taste and season with additional salt or lemon juice as needed.

Top with the almonds and sprinkle with the vegetable chips. Serve immediately.

Notes

lemon-infused olive oil - if you can't find a similar product, just use regular extra-virgin olive oil and add the finely grated zest of 1 medium lemon.