

ASPARAGUS AND PEAS WITH WARM TARRAGON VINAIGRETTE

Hands-on: 13 min. Total: 20 min.
Fresh spring produce needs little embellishment, although a quick toss with bacon never hurts.

- 3 quarts water
- 2 cups fresh or frozen green peas, thawed
- 1½ pounds asparagus, trimmed and halved crosswise
- 1 pound sugar snap peas
- 5 center-cut bacon slices
- 3 tablespoons extra-virgin olive oil
- ¾ cup chopped shallots
- 2 tablespoons tarragon vinegar
- 1 teaspoon Dijon mustard
- 1 tablespoon chopped fresh tarragon
- ¾ teaspoon kosher salt
- ¼ teaspoon black pepper
- 1½ teaspoons grated lemon rind

1. Bring 3 quarts water to a boil in a large Dutch oven over high heat. Add green peas, asparagus, and snap peas; cook 3 minutes. Drain; rinse under cold water. Drain.
2. Cook bacon in a large nonstick skillet over medium heat until crisp. Drain bacon on paper towels; crumble.
3. Discard all but 1 tablespoon bacon drippings; add oil to pan over medium heat. Add shallots; cook 4 minutes, stirring occasionally. Add vinegar and mustard; cook 30 seconds. Add asparagus mixture, tarragon, salt, and pepper; cook 1 minute. Remove from heat; stir in crumbled bacon and rind.

▶ SERVES 8 (serving size: about ⅔ cup)
CALORIES 136; **FAT** 6.2g (sat 11g, mono 3.7g, poly 0.6g); **PROTEIN** 7g; **CARB** 15g; **FIBER** 5g; **SUGARS** 7g (est. added sugars 0g); **CHOL** 3mg; **IRON** 3mg; **SODIUM** 254mg; **CALC** 60mg

*Leave Bacon out & this becomes Vegetarian
I used plain White Wine Vinegar to keep it extra free*

Get the Look

Warm and cool pastels paired with elegant neutrals create a balanced aesthetic. (left) Antipasto cheese board, \$148, anthropologie.com; Gilded rim stemless glass, \$20, anthropologie.com; (below) **pudding Bowl**, wonkiware.co.za



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