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ASPARAGUS GOT A CRUSH ON POTATO

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“Any salad with the word “potato” in it, sign me up! If I were Asparagus, I would have a big crush on Potato. I fell in love with fingerling potatoes in high school. They’re naturally buttery, and are great for roasting, grilling, or boiling. This is one of two potato salads in the book. Just an excuse for us all to eat more potatoes.”

Serves 6

Prep Time 10 minutes

Total Time 30 minutes

INGREDIENTS

8 ounces asparagus, cut into 2-inch pieces

2 tablespoons plus 2 teaspoons extra-virgin olive oil

Kosher salt and freshly ground black pepper

12 ounces tricolor fingerling potatoes, sliced into ½-inch-thick rounds

1 small shallot, finely chopped

1 tablespoon red wine vinegar

2 teaspoons Dijon mustard

⅓ cup chopped fresh flat-leaf parsley, for serving



PREPARATION

Preheat the oven to 425°F. Line two baking sheets with parchment paper.

On the first prepared baking sheet, toss the asparagus with 1 teaspoon of the olive oil, ½ teaspoon salt, and ¼ teaspoon pepper and spread the spears out into an even layer. On the second prepared baking sheet, toss potatoes with 1 teaspoon of the olive oil, ½ teaspoon salt, and ¼ teaspoon pepper.

Place both baking sheets in the oven. Roast the asparagus until tender, about 10 minutes, and the potatoes until tender and lightly golden brown, 20 to 25 minutes. Transfer the vegetables to a large bowl.

In a medium bowl, combine the shallot, remaining 2 tablespoons oil, the vinegar, mustard, a pinch each of salt and pepper, and 1 tablespoon water. Whisk until thick and smooth. Pour over the asparagus and potatoes and toss with the parsley. Serve right away.

THE GRAVY

The ends of the asparagus are mostly tough and fibrous. To trim, hold the middle and the bottom of the stalk and bend until it snaps. Compost the ends of the asparagus.