

ROASTED ASPARAGUS WITH CRISPY LEEKS AND CAPERS

INGREDIENTS

- 1 lb thick asparagus, ends trimmed
- 2 tbsp. extra-virgin olive oil
- Kosher salt and black pepper
- 1 large leek, white and light green parts, halved lengthwise and thinly sliced
- 2 tbsp. drained capers
- Lemon wedges, for serving
- ¼ cup parsley, leaves and tender stems, torn
- 2 tsp. Dijon mustard
- 2 tsp. drained capers, finely chopped
- 1 small garlic clove, finely grated or minced
- 3 tbsp. extra-virgin olive oil
- Kosher salt and black pepper



PREPARATION

1. Heat up oven to 425°F.
2. Put asparagus on a rimmed sheet pan and toss with 1 tbsp. oil and ½ tsp. salt until well coated.
3. Now, in a small bowl, stir together leeks, 1 tbsp. oil, and a pinch each of salt and pepper.
4. Sprinkle leeks on top of asparagus followed by sprinkling capers.
5. Roast until asparagus are tender and golden brown, for about 12 to 18 minutes.
6. To make the mustard sauce, take a small bowl and whisk together mustard, capers and garlic. Now, slowly whisk in olive oil, a few drops at a time to form a thick, emulsified dressing. Season with salt and pepper to taste.
7. Take out the asparagus out of the oven and squeeze a lemon wedge over. Sprinkle parsley on top.
8. Serve with mustard sauce and more lemon wedges on the side.
9. Enjoy!

