

# Absurdly Addictive Asparagus

Adapted slightly from Food52, a 2011 contest winner

Internet Address:



## Servings: 4

1. In a large non-stick pan, sauté pancetta, stirring frequently, over medium heat, until crisp and lightly golden.
2. Add 1 tablespoon of butter to pan. Add leeks and sauté about 3-4 minutes, then add asparagus and continue cooking until asparagus is tender crisp, about 3-4 minutes.
3. Add garlic, lemon and orange zest, toasted pine nuts and parsley and sauté for about 1 minute, until fragrant. Season to taste with freshly ground pepper and salt and serve immediately. You can also add the pine nuts to the top of the finished dish, as a garnish.

4 ounces pancetta, cut into 3/8 inch to 1/4 inch dice (or speck)

1 tablespoon butter

1 pound asparagus, woody ends trimmed and sliced into 2 inch pieces on the bias

1 1/4 cups leeks, thinly sliced crosswise, white and pale green parts only (or shallots - about 2 large)

2 cloves garlic, minced

Zest of one lemon

1 teaspoon orange zest

2 tablespoons pine nuts, toasted

1 tablespoon Italian parsley, chopped (1 to 2)

Salt and freshly ground pepper to taste

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Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 139 Calories; 8g Fat (47.6% calories from fat); 11g Protein; 8g Carbohydrate; 2g Dietary Fiber; 28mg Cholesterol; 801mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 1 Fat.