



Butterfly
Garden
2022
Enjoy
Asparagus

YIELD: 4 SERVINGS AS A
SIDE DISH

For asparagus:

- 1 pound asparagus,
ends trimmed
- extra-virgin olive oil
- salt and freshly ground
black pepper, to taste
- 2 slices crisped
prosciutto, crumbled,
for garnish

For gribiche:

- pinch of salt
- 1 tablespoon Dijon
mustard
- 1 tablespoon red wine
vinegar
- 3 tablespoons extra-
virgin olive oil
- 1 tablespoon capers,
rinsed
- 2 hard-boiled eggs,
finely chopped*
- 2 cornichons, finely
chopped
- 1 tablespoon fresh flat-
leaf parsley, chopped
- pinch of red chili flakes
- freshly ground pepper

For garlic scape pesto:

- 1 cup finely chopped
garlic scapes (or $\frac{1}{2}$
cup finely chopped
chives, plus $\frac{1}{2}$ cup
finely chopped garlic)
- $\frac{1}{4}$ cup extra-virgin olive
oil
- $\frac{1}{2}$ cup finely grated
Parmesan
- $\frac{1}{2}$ cup roasted, salted
cashews
- pepper

To prepare the asparagus: Liberally coat asparagus in olive oil and season with salt and freshly ground black pepper. Grill asparagus 5-8 minutes (depending on size of asparagus) over medium-high heat, turning once or twice. Asparagus should be lightly charred and tender, but not mushy.

To prepare the gribiche: In a bowl, mix all ingredients together. Taste and correct seasoning. The texture of this gribiche makes for a crumbly, savory topping. Mix the first four ingredients into a creamy paste before folding in the rest of the ingredients.

To prepare the pesto: Pulse garlic scapes, oil, Parmesan, and cashews in a food processor until finely chopped. Season with pepper.

To plate: Place warm grilled asparagus on bottom of plate. Top with sauce gribiche and garlic scape pesto. Garnish with prosciutto. Serve warm or at room temperature.

**For a creamier gribiche, eggs should be soft-boiled.*

Roasted Asparagus with Crispy Prosciutto and Gribiche A Farm Fresh Minnesota Recipe