

BY SHERI CASTLE PHOTOS ANDY LYONS
RECIPES CHADWICK BOYD FOOD STYLING GREG LUNA

Asparagus



ASPARAGUS RIBBON SALAD

This salad would be the hit of any springtime bridal or baby shower. Make a pesto of fresh peas and asparagus to enhance the subtle flavors of shaved asparagus ribbons, peas, and arugula.

It's time for a spring fling with an old flame. Grab a bundle—green, purple, or white—and fall in love all over again with these delicious spears in our quartet of innovative recipes.



ROASTED ASPARAGUS & SALMON

Into the oven and onto the table in 20 minutes—this streamlined one-pan, one-bowl meal is genius! Smoky salmon, zippy red onions, and briny capers punch up the asparagus flavor for a vibrant, brunch-worthy dish.



Fire up the grill!
See four clever ways
to grill asparagus. [BH&G.com/
GrillAsparagus](http://BH&G.com/GrillAsparagus)

BATTERED
ASPARAGUS
AND HAM
HOAGIES

Crisp panko-crusted spears, bright mint leaves, and a lemon-garlic aioli bring surprising upgrades to a favorite ham sandwich. Spatter-free oven-frying turns asparagus into crunchy fries while keeping them light and fresh.

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SPAGHETTI
WITH SEARED
ASPARAGUS

Sear asparagus in browned butter until sizzling, then toss in toasted panko crumbs, Asiago cheese, and hazelnuts. We used thicker white spears for this recipe for an elegant white-on-white pasta dish, but green asparagus will work just as nicely. ■