

ASPARAGUS & PEAS WITH BASIL

SERVES 8 Cornelia Hoover

Cook shallots in butter in a large, heavy skillet over medium heat, stirring frequently, until just tender, about 4–5 minutes.

Stir in asparagus, peas, salt, and pepper, then cover or seal skillet with foil. Cook over medium heat until vegetables are tender but still slightly al dente, about 8 min.

Stir in basil and additional salt to taste.

DEEDEE'S NOTES:

- Recipe may be prepped earlier in the day. Cook shallots prior to guests arriving. Keep at room temperature in the pan and finish with asparagus, peas, and seasonings prior to serving.

INGREDIENTS

½ cup finely chopped shallots

3 tbsp unsalted butter

3 lbs asparagus, trimmed and cut into 1-inch pieces

15 oz frozen peas, thawed

1 tsp kosher salt

Freshly ground pepper

1 cup torn fresh basil leaves

