

Roasted Asparagus with Crispy Leeks and Capers
"Getting the Best out of Thick Asparagus," by Melissa Clark
The New York Times, "A Good Appetite"
March 21, 2021

Total Time: 20 minutes

Servings: 3 to 4

Ingredients

For the asparagus:

1 pound thick asparagus, ends trimmed

2 tablespoons extra-virgin olive oil

Kosher salt and black pepper

1 large leek, white and light green parts, halved lengthwise and thinly sliced

2 tablespoons drained capers

Lemon wedges, for serving

¼ cup parsley, leaves and tender stems, torn

For the mustard sauce:

2 teaspoons Dijon mustard

2 teaspoons drained capers, finely chopped

1 small garlic clove, finely grated or minced

3 tablespoons extra-virgin olive oil

Kosher salt and black pepper

PREPARATION

1. Heat oven to 425 degrees. Put asparagus on a rimmed sheet pan and toss with 1 tablespoon oil and ½ teaspoon salt until well coated.
2. In a small bowl, stir together leeks, remaining 1 tablespoon oil, and a pinch each of salt and pepper. Sprinkle leeks on top of asparagus, then sprinkle with capers. Roast until asparagus are tender and golden brown, about 12 to 18 minutes.
3. While the asparagus stalks roast, make the mustard sauce: In a small bowl, whisk together mustard, capers and garlic. Slowly whisk in olive oil a few drops at a time to create a thick, emulsified dressing. Season with salt and pepper to taste.
4. Once asparagus stalks are out of the oven, squeeze a lemon wedge over it and sprinkle parsley on top. Serve with mustard sauce and more lemon wedges on the side.