

Chef John's Bacon and Asparagus Dutch Baby



Prep: 10 mins Cook: 15 mins Total: 25 mins Servings: 4

Ingredients

3 large eggs

$\frac{2}{3}$ cup milk

$\frac{1}{2}$ cup finely grated Parmigiano-Reggiano cheese (not packed)

$\frac{1}{2}$ cup packed all-purpose flour

1 teaspoon lemon zest

$\frac{3}{4}$ teaspoon kosher salt

1 pinch Freshly ground black pepper to taste

1 pinch cayenne pepper

1 tablespoon olive oil

6 strips bacon, cut into 1/2-inch pieces

1 cup trimmed fresh asparagus, cut into 1/4-inch pieces

Step 1

Preheat oven to 475 degrees F (245 degrees C).

Step 2

Place eggs in mixing bowl. Add milk, grated Parmigiano-Reggiano cheese, flour, lemon zest, salt, black pepper, and cayenne pepper. Whisk together until completely combined.

Step 3

Heat 2 teaspoons olive oil in cast-iron skillet over medium heat. Add bacon and cook until fat is rendered out and bacon begins to crisp up. Add asparagus and raise heat to high. Cook and stir about 1 minute.

Step 4

Pour batter into pan in a circular motion.

Step 5

Bake in preheated oven until browned and puffed, 12 to 13 minutes.

Fried Asparagus Sticks



Prep: 15 mins Cook: 10 mins Total: 25 mins Servings: 5

Ingredients

1 cup vegetable oil for frying, or as needed

2 cups buttermilk

1 teaspoon ground paprika

1 teaspoon ground black pepper

1 ½ lemons, zested

½ cup all-purpose flour

1 bunch fresh asparagus, trimmed

Step 1

Heat 1-inch vegetable oil in a deep-sided skillet over medium heat.

Step 2

Whisk buttermilk, paprika, black pepper, and lemon zest together in a wide bowl.

Step 3

Pour flour into a separate wide bowl.

Step 4

Place a paper towel-lined plate near the stove top.

Step 5

Dip 1/3 of asparagus in buttermilk mixture.

Step 6

Transfer asparagus to flour and coat thoroughly.

Step 7

Repeat with a second layer of buttermilk mixture and flour.

Step 8

Fry coated asparagus in the hot oil until golden brown, 2 to 4 minutes.

Transfer to the paper towel-lined plate.

Step 9

Repeat the battering and frying process until all the sticks are cooked. Serve immediately.

Cook's note:

Add a 1-inch cube of bread to the hot oil to check if it is ready. If it turns deep golden brown in color after a count of 40, the oil is ready. If the bread cube browns too quickly, turn down the heat and wait a few minutes for it to cool.

Fresh Asparagus Patties



Prep: 20 mins Cook: 15 mins Total: 35 mins Servings: 6

1 pound fresh asparagus spears

salt and freshly ground black pepper to taste

1 pinch cayenne pepper, or to taste

1 ounce Pecorino Romano cheese

⅓ cup plain dried bread crumbs

2 large eggs

1 tablespoon olive oil, or as needed

Step 1

Bring a pot of well salted water to a boil over high heat.

Step 2

Trim off up to 1 inch of the woody bottom parts of the asparagus. Cut asparagus in half if necessary to fit your pot.

Step 3

Transfer asparagus to the boiling water. Boil until slightly tender, 2 to 3 minutes. Transfer asparagus to a bowl of very cold water using a slotted spoon. Let asparagus cool completely.

Step 4

Grate Pecorino Romano cheese finely using a rasp grater.

Step 5

Drain asparagus well and slice into very small pieces. Place in a bowl; season with salt and pepper. Add cayenne pepper, grated Pecorino Romano cheese, and bread crumbs. Mix in 1 egg to start. Add the second egg and continue mixing until well combined.

Step 6

Heat olive oil in a skillet over medium heat. Scoop some of the asparagus mixture into the hot oil; flatten with a fork. Cook until bottom is browned, about 4 minutes. Flip over and brown the other side, about 4 minutes more.

Chef's Notes:

You can substitute the Pecorino Romano cheese with Parmigiano-Reggiano (about 1 loosely filled cup after grating on a Microplane(R)).

My lemon aioli was simply mayonnaise spiked with raw garlic, lemon juice, and a pinch of cayenne. If you need measurements, use my Tarragon Aioli recipe but omit the tarragon.

Greek Omelet with Asparagus and Feta Cheese



This omelet is filled with a mixture of cherry tomatoes, spinach, bell pepper, and asparagus. Feta cheese gives it that distinctive Greek flavor that pairs perfectly with the veggies.

Prep: 20 mins Cook: 10 mins Total: 30 mins Servings: 4 Yield: 1
large omelet

Ingredients

2 tablespoons olive oil

6 spears fresh asparagus, trimmed and chopped

½ red bell pepper, chopped

½ cup cherry tomatoes, halved

½ cup chopped fresh spinach

½ teaspoon minced garlic

½ teaspoon dried oregano

½ teaspoon dried basil

1 pinch salt to taste

2 tablespoons butter

6 large eggs

¼ cup whole milk

½ cup crumbled feta cheese

¼ cup shredded Cheddar cheese

Step 1

Heat olive oil in a large skillet over medium heat; cook and stir asparagus and red bell pepper until the vegetables start to soften, about 3 minutes. Stir in cherry tomatoes, spinach, garlic, oregano, basil, and salt and continue cooking until tomatoes are soft and spinach has cooked down, another 3 to 5 minutes. Remove from heat and transfer vegetables to a plate.

Step 2

Melt butter in clean skillet over medium heat. Whisk eggs and milk in a bowl and pour into hot butter, swirling skillet to cover entire bottom with egg

mixture. Pull up an edge of the omelet with a spatula and tilt pan to allow unset egg to run underneath and cook; continue around pan, lifting omelet edge and tilting pan, until all the egg mixture is set. Sprinkle omelet with salt.

Step 3

Spoon cooked asparagus mixture onto one side of the omelet and sprinkle with feta and Cheddar cheeses. Gently fold half the omelet over the vegetables and cheese and press edges lightly to seal in the filling. Cook until filling is hot and Cheddar cheese has melted, 1 to 2 more minutes. Cut in slices to serve.

Parmesan Asparagus Fries



PREP TIME: 10 MINS
SERVINGS

TOTAL TIME: 40 MINS

YIELDS: 4

INGREDIENTS

Cooking spray, for pan

1 c. all-purpose flour

Kosher salt

Freshly ground black pepper

2 large eggs, beaten

2 tsp. water

2 c. Panko breadcrumbs

1/2 c. freshly grated Parmesan

1 lb. asparagus, trimmed

DIRECTIONS

Preheat oven to 425°. Spray a large baking sheet with cooking spray.

Place flour in a shallow bowl and season with salt and pepper. Place eggs in a shallow bowl and whisk in water. Place panko in a third shallow bowl and stir in parmesan.

Working one at a time, dip asparagus in flour, then in egg, and finally in panko, coating well.

Place on prepared baking sheet and bake until golden and crispy, 20 minutes.

Cheesy Bacon-Asparagus Casserole



You can think of asparagus casserole as the spring version of **Green Bean Casserole**. Asparagus gets topped with a bacon cream sauce, plenty of cheese, and the best part of all—Ritz crackers, which add the perfect crunch. This dish is insanely delicious (probably that bacon cream sauce 😊). We couldn't stop eating it right out of the pan.

PREP TIME: 15 MINS TOTAL TIME: 1 HOUR 10 MINS YIELDS: 6
SERVINGS

INGREDIENTS

6 strips bacon, cut into 1" pieces
2 cloves garlic, minced
1/4 c. all-purpose flour
1 1/2 c. milk
1/2 c. heavy cream
1 c. shredded white cheddar, divided
1 c. shredded Gruyère, divided
Kosher salt
Freshly ground black pepper
Crushed red pepper flakes
1 bunch asparagus, ends trimmed
1 c. crushed Ritz Crackers

DIRECTIONS

Preheat oven to 375°. In a large skillet over medium heat, cook bacon until crispy, 10 minutes. Remove from pan with a slotted spoon and drain on a paper towel-lined plate. Drain all but a 1/4 cup of grease from pan.

To same skillet, add garlic and cook until fragrant, 1 minute. Add flour and stir until golden, 2 minutes. Slowly pour in milk and cream, whisking until smooth. Let simmer until thickened, 5 minutes. Add ½ cup each of cheddar and Gruyère and stir until melted.

Add bacon back to sauce and season with salt and pepper and a pinch of red pepper flakes.

Place asparagus in a 9"-x-13" baking pan and pour sauce over, then top with remaining ½ cup of each cheese and crushed Ritz Crackers.

Cover with foil and bake until asparagus is tender, 20 minutes. Remove foil and bake until cheese is melty, 10 minutes more.

Bacon-Asparagus Tart



This cheesy tart is the ultimate brunch party staple.

TOTAL TIME: 45 MINS YIELDS: 6 SERVINGS

INGREDIENTS

1 sheet frozen puff pastry, defrosted

2 eggs, divided

1 tbsp. heavy cream

flour, for sprinkling

4 slices bacon, chopped into lardons

1 lb. asparagus, washed and trimmed

1/2 c. ricotta

1/2 c. parmesan, grated

1 c. freshly grated gruyere cheese (or fontina)

2 tbsp. Chopped chives
Freshly ground black pepper
kosher salt
Extra-virgin olive oil, for drizzling
Maldon sea salt, for finishing

DIRECTIONS

1. Preheat oven to 400 degrees F. Line half sheet pan with parchment paper. Mix together 1 egg and heavy cream to make egg wash. Set aside.
2. Roll out pastry on lightly floured surface to make a slightly larger rectangle. Using a sharp paring knife, gently score a 3/4" border, carefully cutting halfway through pastry. Using a fork, gently prick center area all over. This will prevent the middle from rising out of control. Brush border lightly with egg wash and bake 10 minutes. Transfer to cooling rack and let cool slightly. Reserve egg wash.
3. Meanwhile, heat a large skillet over medium heat. Add bacon and cook until crispy. Remove bacon and drain, and reserve about 2 tablespoons of the bacon fat. Add the asparagus to pan and cook until crisp-tender, about 3 minutes. (The asparagus will cook more in the oven).

4. In a medium mixing bowl, combine ricotta, parmesan, gruyere, chives, remaining egg, remaining egg wash, and black pepper. Spread cheese mixture evenly across center of puff pastry, leaving 3/4" border. Evenly arrange asparagus across center of pastry. Lightly drizzle asparagus with olive oil and bake until pastry is golden brown and asparagus is fork tender, 25 minutes.
5. Sprinkle with Maldon sea salt and serve immediately.

Dijon Roasted Asparagus



Roasted asparagus with a delicious dijon mixture, bread crumbs and cheese. This dish tastes like comfort food!

Prep Time 10 minutes **Cook Time** 15 minutes **Total Time** 25 minutes

Ingredients

- 1/4 cup Dijon mustard
- 2 Tablespoons olive oil
- 3 garlic cloves minced
- 1/2 cup panko bread crumbs
- 1 pound fresh asparagus trimmed
- 1/2 cup freshly shredded Parmesan cheese or Asiago cheese

Instructions

In a small bowl, combine Dijon mustard, oil, and garlic. In a small bowl, combine panko bread crumbs and 1 tablespoon of the mustard mixture.

Place asparagus in an ungreased 13-in. x 9-in. baking dish; drizzle with remaining mustard mixture. Sprinkle with bread crumb mixture and cheese.

Bake, uncovered, at 425° for 15 minutes or until golden brown.

ROASTED LEMON PARMESAN GARLIC ASPARAGUS



PREP TIME 5 MINUTES COOK TIME 8 MINUTES TOTAL
TIME 13 MINUTES

SERVINGS 6

A quick and easy side that is full of delicious parmesan garlic flavor with a hint of lemon. This is a side that you will make again and again!

Ingredients

1 pound asparagus

2 Tablespoons olive oil

2 Garlic Cloves minced

3 Tablespoons Parmesan

Juice of one lemon

salt and pepper to taste

Instructions

Preheat oven to 400 degrees. On a baking sheet, arrange the asparagus in a single layer. Toss in the olive oil and sprinkle with salt and pepper.

Roast for 8-10 minutes or until the asparagus is crisp on the outside and tender in the center. Toss in the garlic, parmesan and lemon juice. Add more if desired. Serve immediately.