

Ragout of Asparagus

Serves 4

1 pound asparagus, trimmed and cut into thirds
2 tablespoons unsalted butter
Half of a medium onion, peeled and diced small
1 Belgian endive, trimmed and thinly sliced
1 small head Bibb lettuce, cored and shredded
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
2 tablespoons all-purpose flour
1 cup chicken stock

1. Bring 2 cups water to boil over medium heat .Add the asparagus, reduce the heat, and simmer and until the asparagus are tender, about 3 to 4 minutes. Drain thoroughly, cover, and set aside to keep warm.
2. In a medium saucepan, melt the butter over medium heat. Add the onion and endive, and cook, stirring, for 5 to 7 minutes until they begin to soften. Stir in the lettuce, salt and pepper, and continue cooking until the vegetables are tender.
3. Sprinkle the flour over the vegetables, and stir to blend well. Gradually add the stock .stirring until it begins to thicken slightly as it comes back to a boil.
4. Remove a few of the asparagus tips for garnish, then add the remaining asparagus, reserving a few tips for garnish, to the saucepan and stir to combine. Let cook for an additional 3 to 4 minutes to meld the flavors.
5. Pour the ragout into a serving dish, and garnish with the reserved asparagus tips

Recipe courtesy of Wegmans Chef Ernesto Cadima

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