

Spring Harvest Vegetable Ragout + Tarragon Fingerlings

Serves 4

INGREDIENTS

Vegetable Ragout

2 cloves garlic, minced
3 cups mixed spring vegetables (such as medium-thick asparagus, baby carrots, pearl onions, spring radish), trimmed and cut into 1- to 3-inch long by 1/2- to 3/4-inch-wide pieces
1/2 cup shelled peas
1/3 cup loosely packed pea shoots for garnish (optional)
1/4 cup loosely packed chopped mixed fresh herbs, such as basil, parsley, and tarragon; more for garnish
4 Tbsp. cold unsalted butter, cut into 1/2 - inch pieces
1 1/2 tsp. freshly grated lemon zest, and juice
salt & pepper to taste

Tarragon Fingerlings

1 lb fingerling potatoes
1/4 cup olive oil, available at dish

1 cup packed Italian parsley
1/4 cup packed tarragon leaves
2 garlic cloves
1/3 cup olive oil, available at dish
1 tbsp cup lemon juice
1 tsp salt
1/2 tbsp triple crunch mustard, sold at dish
5 scallions, chopped
lemon zest
1 tbsp lemon juice

METHOD

Vegetable Ragout

1. In a straight-sided sauté pan, bring 2-1/2 cups water, garlic, 1 tsp. salt, and 1/4 tsp. pepper to a simmer over high heat. Add the mixed vegetables and simmer briskly, adjusting the heat as necessary, until just crisp-tender, 3 to 4 minutes.
2. With a slotted spoon, transfer to a large plate. If using peas, simmer them until barely tender, about 2 minutes, and transfer to the plate with the slotted spoon. Raise the heat to high and boil the liquid until reduced to 3/4 cup, 3 to 4 minutes.
3. Add vegetables, pea shoots, herbs, butter, and lemon zest and juice to the broth. Toss over medium-high heat until the butter is melted, about 1 minute.
4. Season to taste with salt and pepper. Serve garnished with pea shoots and fresh herbs.

Tarragon Potatoes

1. In medium pot, blanch potatoes for 10 min or until almost fork tender, in salted water.
2. Allow to cool, and slice lengthwise. Toss in olive oil, and season with salt & pepper. Finish in 400F oven until crispy, and golden.
3. In a food processor, pulse parsley, tarragon, and garlic until finely chopped. Add olive oil, salt and lemon juice. Pulse a few more times and set aside.
4. Toss warm fingerlings with the chopped scallions, and whole grain mustard. Fold in parsley tarragon mixture, lemon juice and taste for salt and pepper. Garnish with tarragon leaves and lemon zest.