

Lemony Leek Asparagus and Butter Bean Bowl

Prep to table: 40 minutes | Serves: 3-4

Punchy spring greens taste as bright as they look with the fresh lemon zest. Peas add a burst of sweetness and keep the tangy citrus in check, while shallots and leeks lend a buttery flavor that is fully embodied by the butter beans. Swap a tablespoon or two of the olive oil for butter if you want to double down on the butter flavor, Julia Child's style.

Ingredients:

- 1 leek, sliced into thin rounds
- 2 shallots, peeled and thinly sliced
- 1 can of butter beans, drained and rinsed
- 1 bunch of asparagus, trimmed and cut into bite-sized pieces
- 1 cup of fresh or frozen peas
- 2 tablespoons of olive oil
- Salt and pepper
- 1 lemon, zested and juiced

Serving suggestions:

- Fresh basil, chopped, for garnish
- Feta cheese
- Toasted almonds
- 2-3 cups cooked brown rice

Instructions:

Set oven to 425°F.

Toss the leek, shallots, butter beans, asparagus, peas, olive oil, and ½ teaspoon salt on 1-2 large sheet pans.

Spread in a single layer and roast for 20-25 minutes, or until the vegetables are tender and lightly browned.

Remove from the oven, stir in lemon juice, and zest. Salt and pepper to taste.

To serve, garnish with fresh basil, feta, and toasted almonds. Serve with warm brown rice if you'd like.

Easy ingredient swaps

Use cannellini beans if you can't find butter beans

Use nutritional yeast instead of feta cheese to make it vegan

Try toasted sunflower seeds for almonds