

# Tater and Asparagus Toss

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	strips	bacon - chopped
2	tablespoons	butter
4		fingerling potatoes (1/2 lb) - sliced
		kosher salt and pepper
1/4	cup	chopped onion
2	cloves	garlic - minced
2		scallion - chopped
1	pound	asparagus - trimmed and cut into 1" pieces
1	tablespoon	fresh lemon juice
1/2		lemon - zested

In a saute pan over med-high heat, add the bacon and cook until crisp. Remove with a slotted spoon to a plate. Add the butter to the remaining bacon fat and add the potato slices. Sprinkle with salt and pepper. Saute until crisp on one side, then toss and cook other side until crisp. Add the onions, garlic, scallions, and asparagus. Season with salt. Continuously toss until asparagus are bright green and tender, but still crunchy, about 3 minutes. Sprinkle lemon juice and zest over top and toss in reserved bacon.