



Asparagus, Peas & Favas with Basil

Adapted from Gourmet

- 1/4 cup finely chopped shallots (about 2)
- 2 tablespoons unsalted butter
- 2 pound asparagus, trimmed and cut into 1-inch pieces
- 1 1/2 cups fresh shelled or frozen peas
- 1 cup fresh shelled or frozen fava beans
- 1/2 teaspoon fine sea salt
- Handful of torn basil leaves (about 3/4 cup)

Cook shallots in butter in a 12-inch heavy skillet over medium heat, stirring frequently, until just tender, about 4 minutes.

Stir in asparagus, peas, favas, sea salt, and 1/4 teaspoon pepper, then seal skillet with foil. Cook over medium heat until vegetables are tender but still slightly al dente, about 8 minutes. Stir in basil and sea salt to taste.

