### Asparagus Risotto with Peas and Lemon

**Serves 6**

- 5½ cups chicken or vegetable broth
- 1 pound fresh asparagus, trimmed and cut into 1½-inch lengths
- 1 cup frozen petite peas
- ¾ cup dry white wine or water
- 2 tablespoons olive oil
- 1 medium yellow onion, chopped
- 2 cups Arborio or medium grain rice
- 1 teaspoon fresh lemon juice
- 1 cup freshly grated Parmesan cheese
- 1 tablespoon finely chopped fresh tarragon or dill (or 1 teaspoon dried)
- Salt and freshly ground pepper to taste

1. In medium saucepan over high heat, bring chicken or vegetable stock to a boil. Add asparagus and peas and boil 2 minutes. Using a slotted spoon, transfer asparagus and peas to bowl and set aside. Add wine (or water) to stock and bring to a simmer. Reduce heat to low.

2. Heat olive oil in a heavy, large saucepan over moderately low heat. Add onion and sauté 5 minutes, or until tender. Add rice and stir about 1 minute. Start adding hot broth about ¾ cup at a time until the rice starts to soften, stirring constantly. Keep stirring and add more broth until rice absorbs half the liquid, rice becomes tender, and mixture is creamy, about 10 minutes longer.

3. Add asparagus, peas, lemon juice, Parmesan cheese, and chopped tarragon to rice. Stir to mix well. Add salt and pepper to taste.

4. Serve in shallow bowls and garnish with fresh tarragon sprigs.
Cauliflower Couscous with Green Olives and Almonds

Serves 6

1 tablespoon salt, plus more to taste
1 head cauliflower, broken into florets
¾ cup slivered almonds, lightly toasted
½ cup chopped cilantro or mint
½ cup chopped parsley
3 tablespoons extra-virgin olive oil
¼ teaspoon crushed red pepper flakes (optional)
¼ cup fresh lemon juice
½ cup green pimento-stuffed olives
Freshly ground pepper to taste

1. Add 1 tablespoon salt to large pot of water and bring to a boil. In a separate large bowl, prepare an ice bath.

2. While water is heating, place some of the cauliflower florets in a food processor or blender. Working in batches, pulse until cauliflower is in coarse pieces about the size of couscous.

3. Transfer cauliflower to large fine-mesh strainer and carefully submerge in boiling water for 1 minute. Transfer cauliflower, still in strainer, to ice bath until completely cool; remove and drain well. Place cauliflower on a clean kitchen towel, roll up, and squeeze to remove excess moisture. Place cauliflower in a large mixing bowl.

4. Add toasted almonds, cilantro (or mint), parsley, olive oil, red pepper flakes, lemon juice, and olives to cauliflower and stir to combine. Season with salt and freshly ground pepper. Serve at room temperature.
Salmon Fillet with Basil, Pine Nuts, and Capers
Serves 6-8

- 1 to 2½–pound salmon fillet (½ a whole fish)
- 1 tablespoon Dijon mustard
- ¼ cup olive oil
- ¼ cup fresh basil leaves
- ¼ cup pine nuts, plus 1 tablespoon for garnish
- 2 tablespoons capers, drained and rinsed
- Juice and zest of ½ a lemon
- Lemon slices for garnish
- Kosher or sea salt and freshly ground pepper

1. Pat salmon skin dry with paper towels. Place skin side down on large piece of parchment or foil on rimmed baking sheet.

2. In a food processor or blender, blend mustard, olive oil, basil leaves, ¼ cup pine nuts, and capers. Stir in lemon juice and zest. Sprinkle with salt and freshly ground pepper. Spread mixture on fish. Refrigerate 1–2 hours.

3. Preheat oven to 400° F for 10 minutes. Place salmon on middle rack and roast 10 minutes. Remove pan from oven and scatter lemon slices over fish. Turn oven to broil, return pan to oven, and roast salmon another 5 minutes until lemon slices are lightly caramelized. Sprinkle fish with pine nuts and toast about 1 minute, until nuts are golden.

4. Serve warm, or allow salmon to come to room temperature, cover with plastic wrap, refrigerate, and serve cold.