

Asparagus and Scallion Salad

Source: New York Times, May 10, 2017

Ingredients

- kosher salt, as needed
- ½ cup freekeh or farro
- 2½ tsp soy sauce
- 2 tsp lime juice
- 1 small garlic clove, crushed
- fine sea salt and black pepper, to taste
- 3 tbsp olive oil
- 1 bunch (about 1 lb) asparagus, woody ends trimmed
- 1 bunch (about 5 oz) scallions, halved lengthwise and crosswise into 2-inch ribbons
- 3 oz (about 3 cups) salad greens, such as arugula
- pecorino cheese, grated or shaved

Method

1. Bring a small pot of heavily salted water to a boil. Stir in the freekeh or farro, cover, and simmer until al dente, 20 to 30 minutes.
2. Meanwhile, in a large bowl, whisk together 2 tsp soy sauce, the lime juice, garlic, and a pinch of salt and pepper. Drizzle in 3 tbsp oil, whisking constantly.
3. Drain the freekeh and stir immediately into the dressing while still warm.
4. Heat the oven to 425°F. Spread the asparagus and scallions over a rimmed baking sheet and drizzle liberally with oil, ½ tsp soy sauce, and a pinch of salt and pepper. Toss to combine, then arrange in a single layer. Roast until they start to char in spots, about 20 minutes (or less). Let cool slightly. The asparagus are best while still a little warm but not hot enough to wilt the greens.
5. Toss the salad greens in the bowl with the freekeh and dressing until the leaves are coated, and transfer to a serving platter. Top with the roasted asparagus and scallions, shave cheese over the salad if you like, and serve.

Notes

Tends to get salty because of the soy sauce, so beware.