

ASPARAGUS AND SNOW PEAS WITH WALNUT CRUMBS

(adapted from [Meera Sodha's East](#))

1 bunch thin asparagus, tough ends trimmed
Snow peas (about 1/4 pound)
1/4 cup grapeseed oil, divided
1/3 cup walnuts, coarsely ground
1/2 cup bread crumbs, preferably homemade (Panko works too)
1 Serrano pepper, very finely minced
salt and pepper to taste
zest and juice of 1 lemon (I used Meyer Lemon)

Start by making the crumb component. Heat 2 tablespoons of oil in a large non-stick skillet and add the walnuts and Serrano pepper, season lightly with salt and pepper. Stir-fry for a minute or two, add the bread crumbs, cook until fragrant and getting toasted. Immediately squirt the juice of 1/2 lemon, mix well and transfer to a bowl. Reserve.

Add one tablespoon of oil to the skillet, and cook the asparagus, making sure they form a single layer in the pan with not much overlapping. Season lightly with salt and pepper. Cook in high heat for a couple of minutes, cover the pan, reduce the heat and allow it to cook in its own steam for another minute or so. Transfer to a bowl, and add a little more oil to the skillet. Now add the snow peas and cook in high heat for a couple of minutes. Add the asparagus and the reserved crumbs to the skillet, warm everything together moving it often. Squirt the juice of the remaining half of the lemon, adjust seasoning, and serve.