

## **BLISTERED ASPARAGUS WITH GUNPOWDER MASALA**

*(from Joanne's blog [Eats well with Others](#))*

for the Masala:

100 g raw cashews

35 g raw pepitas

30 g dried red chilies de arbol (or to taste)

20-25 fresh curry leaves (I used 10 dried leaves)

2 tbsp white or black sesame seeds (I used a mixture)

½ tsp asafetida

for the asparagus:

4 tbsp olive oil

1 lb asparagus, woody ends trimmed

1 tbsp fresh lime juice

sea salt flakes

1-2 tbsp gunpowder masala (or to taste)

Make the masala: Heat a small skillet over medium heat. Once it is hot, add the cashews, pepitas, dried chilies, curry leaves, and sesame seeds. Toast them, stirring occasionally, until the seeds are starting to brown. Transfer to a bowl and cool to room temperature. Once cool, grind in a food processor or blender along with the asafetida to a coarse powder. Pour into an airtight container and store in the refrigerator.

Make the asparagus: Heat a cast iron skillet or grill pan over medium-high heat. In a large bowl or on a sheet pan, toss the asparagus with 1 tbsp of the olive oil. Add the asparagus to the pan and cook for 5-6 minutes, turning occasionally, until blistered on at least 2 sides. Transfer the cooked asparagus to a serving platter. Drizzle with the remaining olive oil and lime juice. Sprinkle with the salt flakes and gunpowder masala. Serve immediately, and swoon!