

Roasted Asparagus Sandwich—adapted from NYC’s No. 7 Sub Shops, Food & Wine Magazine

Serves 4

- ¼ cup ketchup
- ¼ cup mayonnaise
- 2 Tablespoons sherry vinegar
- 2 Tablespoons Dijon mustard
- 1 garlic clove, minced
- ½ teaspoon chipotle chili powder
- Salt (smoked, if you have it!)
- 2 pounds trimmed asparagus
- Sub or hoagie rolls, or hearty sandwich bread
- ¼ cup raisins
- 4 scallions, thinly sliced
- ¼ cup crumbled feta cheese

For the dressing: Whisk the ketchup, mayonnaise, sherry vinegar, Dijon mustard, garlic, and chipotle chili powder together until well mixed. Season with smoked salt.

Heat a skillet (cast-iron, if you have it) over medium-high heat and add about a Tablespoon of olive oil. Put the asparagus spears in and let them cook till barely tender, and browned on the outside, shaking the pan occasionally to move them around. (Grilling is a great option, too.)

Toast the rolls or bread, spread both pieces with the dressing, top with asparagus, raisins, scallions, and feta cheese.

Bon Appétit!