Spring Vegetables with Orange Sauce

By the time spring hits the parts of the U.S. with the roughest winter, we are desperate for color on the plate. Jump on the first vegetables out of the ground — and it's OK to pick them up at the supermarket if they aren't actually in season where you are yet. Bathe them in a buttery orange sweet-and-sour sauce. Think about this dish if you want to shake up the Easter table.

See Cook's Note on how to toast hazelnuts.

Ingredients

vegetables
2 tablespoons extra virgin olive oil
1 ounce pancetta, chopped
2 large shallots, halved and thinly sliced
Kosher salt and freshly ground black pepper
1 bunch baby or small, thin carrots with tops (about 1/2 pound), peeled and trimmed, leaving 1/2-inch of the tops, cut in half lengthwise if thick
2 cups sugar snap peas, trimmed and strings removed
1½ cups peas, fresh or frozen
2 tablespoons unsalted butter
sauce
Finely grated zest and juice of one large orange
1 tablespoon unsalted butter
1 to 2 tablespoons white balsamic vinegar
garnish
3 tablespoons hazelnuts, toasted and chopped

special equipment
12-inch skillet with lid

Directions

for vegetables

Heat oil in a large skillet over medium heat. Stir in pancetta and cook for 3 minutes or until lightly brown and crisp. Add shallots, stirring to coat, and cook a minute or two until wilted. Sprinkle with a pinch each of salt and pepper.

Stir in the carrots, snap peas and peas to the pan. Season lightly with salt. Cover and cook for about 3 minutes to warm through, shaking the pan occasionally. Uncover pan, pour in 1/2 cup water, then cover again and simmer until vegetables are almost tender, 6 to 8 minutes.

Uncover pan and add 2 tablespoons butter, stirring and tossing vegetables with the butter as it melts. Cook, tossing once or twice, until vegetables are tender, about 2 minutes longer. Using a

slotted spoon, remove vegetables to a serving platter, leaving liquid in the skillet. Tipping the skillet so the liquid pools on one side as you scoop out the veg. It’s OK to leave a few peas behind.

for sauce

Return the skillet to the stove and raise the heat to medium-high. Add orange zest and juice to the pan liquid. Simmer until heated through and slightly thickened, a minute or two, then remove from heat. Gently swirl in the butter, allowing it to thicken the sauce. Stir in 1 tablespoon vinegar. Taste and adjust seasoning by adding salt, pepper or more vinegar. The sauce should be a creamy balance of sweet-and-sour flavors.

for serving

Toast hazelnuts in a 350-degree oven for 10 minutes or until lightly browned and fragrant. Let them cool slightly, then rub them between your hands to remove most of the bitter skins before chopping.

Cook’s Notes
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total time: 40 minutes
active prep: 30 minutes
serves: 4
difficulty: *moderate*