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Taylor Kitsch >
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Spring Greening

How perfect that the beginning of cookout season coincides with the first batch of summer veggies. For San Francisco-based Jamie Lauren, a favorite of Bravo's *Top Chef* and executive chef of Absinthe, no other vegetable signifies the season like asparagus. —JASON JURGENS

Grilled Asparagus Salad with Roasted Peppers

1. Fire up your grill. **2.** Toss asparagus spears in olive oil and season with salt. **3.** Grill each side for 3 to 4 minutes. The asparagus should get nice markings but remain firm. **4.** Roast, peel, and marinate one red bell pepper in olive oil, balsamic vinegar, garlic, and basil. Dice the pepper and use it to garnish the asparagus. **5.** Toss 1/2 cup of wild arugula with a pinch of salt and light vinaigrette: one part vinegar to two parts olive oil. Place the arugula on top of the asparagus and garnish with shaved pecorino, Parmesan, or Asiago.

VIDEO: Lauren demonstrates how to make this dish at outsideonline.com/jamielauren.

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