Spring Vegetable Ragout

**Ragout**
- Baby Fennel (cleaned) 10 each
- Spring Onion 8 each
- Spring Garlic 5 each
- Baby Yellow Zucchini (outlengthwise 8)
- Thumbalina Carrots 8 each
- Cherry Tomatoes (cut in half) 8 each
- Chicken Stock 1 1/2 cups
- Fava Beans 1/2 cup
- Spring Peas 1/2 cup
- Butter (unsalted) 6 oz
- Lemon Juice
- Salt and Peper
- Grape Seed Oil 3 tbs

**Herb Mix Garnish**
- Chervil 20 each
- Chives (cut into sticks, 1 in) 20 each
- Lemon Zest 2tbls
- Tarragon (leaves picked) 20 each
- Parsley (leaves picked) 20 each

**Instructions**
1. Shock herbs in ice water to make crisp.
2. Heat large saute pan on high. Wait 2min and add oil.
3. Once oil is at smoking point, add carrots, onions, and fennel. Stir cook for 1 min.
4. Add Zucchini and garlic. Cook for another minute.
5. Add tomatoes, chicken stock, and lemon juice. Stir in butter to emulsified.
6. Add peas and fava beans. Turn off heat and stir in.
7. Garnish with herb mix over the top and enjoy!

**Cook Time**
10 min

**Serving Size**
6 People

**Created By:**
UCI Hospitality and Dining