



6 SERVINGS



30 MINUTES



115 CALS

Pick Some Asparagus up from the Farmers' Market & Give This Recipe a Go

SABEEN SIDDIQUE

Ingredients

- 6 tbsp butter
- 6 cloves garlic
- 2 bunches fresh asparagus

Instructions



PREP: 10M

| COOK: 20M

| READY IN: 30M

1. Put the butter over medium-high heat in a large skillet and add asparagus spears and garlic.
2. Cover and cook for about 10 minutes until asparagus is tender.
3. For extra soft asparagus, lower the heat and cook for an additional 10 minutes.
4. Dish out and serve hot.