

Garlic Butter Sautéed Asparagus



Ingredients

- 10 oz asparagus
- 2 tbsp melted Kerry gold butter
- 3 cloves garlic, minced
- Sea salt, to taste
- Ground black pepper, to taste
- Squirts of lemon juice, optional

Instructions

1. Cut the bottom part of the asparagus stems, about 1/2 inch.
2. Heat up a skillet on medium heat and add the melted Kerry gold butter. Saute the garlic until slightly browned before adding the asparagus. Toss with a spatula to combine well with the garlic.
3. Add sea salt and ground black pepper, to taste. Add a squirt or two lemon juice, if using. Once the asparagus becomes tender and just cooked, remove from heat and serve immediately.