

# Garlic Butter Sautéed Broccolini

## Ingredients:

- 1 lb broccolini
- 2 tbsp Kerry Gold Butter
- 3 cloves garlic, minced
- Sea salt, to taste
- Ground black pepper, to taste
- Lemon Juice

## Instructions

Trim the bottom part of the broccolini stems, about 1/2 inch.

Heat up a skillet on medium heat and add the butter. Sauté the garlic until they turn light brown before adding the broccolini. Toss with a spatula to combine well with the garlic.

Add sea salt and ground black pepper, to taste. Add a few squirts of lemon juice. Once the stems of the broccolini become tender, remove from heat and serve immediately.

