Sauteed Asparagus



Perfect as a snack or a side to another delicious meal!

Ingredients

12 asparagus stalks

1 tbsp butter

6 fresh sage leaves

sea salt cracked pepper

Method:

- 1. Rinse the asparagus, peel the stalks and then remove the tough white ends at the base.
- 2. Sauté in butter (along with sage leaves) until tender.
- 3. Season with sea salt and cracked pepper to serve.