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.