



# Ginger Lemon Garlic Asparagus

4 servings

## INGREDIENTS

- 1 lb. fresh asparagus
- 1 tsp. fresh ginger, grated
- 1 clove garlic, minced
- 1 Tbs. olive oil
- 1 Tbs. lemon juice
- Salt and pepper, to taste

## DIRECTIONS

1. Wash and trim asparagus.
2. Cut spears at a 45 degree angle into 2 inch pieces.
3. Heat your skillet over medium high heat for a moment before adding olive oil. Add olive oil and swirl pan to coat bottom of pan.
4. Add minced garlic, let soften for 30 seconds. Add cut asparagus and grated ginger.
5. Flip or Stir ingredients frequently until asparagus is tender but still firm. Approximately 3-5 minutes depending on thickness of spears.
6. Remove from heat. Add lemon juice.
7. Salt and pepper to taste.
8. Give one final flip or stir before serving.



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