

# Ginger Lemon Garlic Asparagus

Prep Time: 10 min

Cook Time: 5 min

Servings: 4

Our Ginger Lemon Garlic Asparagus recipe brings together 4 distinct flavors that when combined create an experience that is sure to wake up your senses! In this dish the bright green flavors of asparagus are elevated by adding grated ginger, minced garlic, and a squeeze of lemon. The flavor profile of this recipe pairs easily with any protein making it the perfect side dish.



## Ingredients

- 1 lb. fresh asparagus
- 1 tsp fresh ginger, grated
- 1 clove garlic, minced
- 1 Tbsp olive oil
- 1 Tbsp lemon juice
- salt & pepper, to taste

## Steps

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 & pepper to taste.
8. Give one final flip or stir before serving.