

Sautéed Asparagus

Ingredients:

3 bunches of asparagus
4 tbsp olive oil
¼ tsp salt, to taste
¼ tsp freshly ground pepper
Juice of 2 lemons
½ cup toasted, sliced almonds
Add lemon zest to taste

Preparation:

Snap off woody ends of asparagus, discard.
Slice the asparagus, diagonally into 2 inch pieces
Heat olive oil in a large skillet over medium heat
Add the asparagus and cook until tender, but still bright green, about
2 to 3 minutes
Season with salt and pepper
Remove from heat and toss with lemon juice
Top with almonds and lemon zest.

Makes 12 servings