

Lemon-Garlic Asparagus

Serves 4

Ingredients

- 2 teaspoons extra virgin olive oil
- 1 pound trimmed asparagus
- 3 garlic cloves, minced
- 1-2 teaspoons fresh lemon juice
- 1/8 teaspoon freshly ground black pepper
- 1/8 teaspoon kosher salt

Instructions

1. Heat a large skillet over medium-high heat. Add olive oil to pan; swirl to coat. Add asparagus; sauté 3 minutes or until crisp-tender. Add minced garlic; cook 1 minute, stirring occasionally. Remove from heat. Add lemon juice, pepper, and salt; toss to coat.

This recipe has been modified from its original source: Mary Drennen, *Cooking Light*, March 2013