




# French Cuisine

MADE SIMPLE

## *French Asparagus* *Asperges françaises*

 3-4 people

 5 mins prep time

 15 mins total time

 Easy

### INGREDIENTS

- 500 grams (about 15 medium sized stalks) fresh asparagus
- 2-3 smashed and diced garlic
- 1 green onion cut finely
- 3.5 tablespoons (50 g) butter
- 1 tablespoon of parmesan cheese
- Salt and pepper

### DIRECTIONS

1. Rinse the asparagus and cut the hard ends off. Lightly dry the asparagus.
2. Melt the butter in a large non-stick fry pan, and then add the chopped garlic, onion, salt and pepper.
3. Sauté on medium heat for 3 minutes.
4. Add the asparagus to the pan, gently mix, and roll it in the garlic-onion-butter sauce.



5. Too cook, cover with a lid. Rotate/mix the asparagus in the sauce every 3 minutes rolling it in the butter.
6. Cook for a total of 8-10 minutes until the asparagus have a tender-crisp.
7. Sprinkle with parmesan cheese and serve as a gourmand side dish.

*Bon Appetit!*  
*Emilie Anne* 

