

# SAUTEED ASPARAGUS WITH SLIVERED ALMONDS



**Cooking time:** 11 minutes

## **Ingredients:**

1 tsp ghee

1 bunch asparagus

1/4 cup slivered almonds

1 tsp salt

1/2 tsp lemon juice

1 tsp black pepper

1 tsp maple syrup

## **Directions:**

1. Heat ghee in pan.
2. Add asparagus and saute until tender (about 10 minutes).
3. Add slivered almonds and cook for 1 more minute.
4. Season with black pepper, salt, maple syrup, and lemon juice.