

Asparagus with Thyme & Lemon Sauce

Ingredients:

2 tsp olive oil
2 cloves shallots, thinly sliced
1/2 tsp kosher or sea salt
1 tsp fresh thyme (or lemon thyme)
1 lemon, juiced, peel grated
2 bunches asparagus, snap off stem ends
1 bunch flat Italian parsley, stemmed
2 tsp butter
1/2 tsp freshly ground black pepper

Preparation:

Heat oil in frying pan over medium high heat. Add shallots, salt, thyme and 1 tsp grated lemon rind and cook, stirring, until shallots are pale golden (3-4 minutes). Add asparagus, reduce heat to medium, cover pan and cook, stirring occasionally until barely soft (2-3 minutes). Add lemon juice to taste, starting with 2 tsp Place asparagus on serving platter, add butter to pan and melt quickly over medium high heat. Stir in parsley, add pepper to taste and pour sauce over asparagus.

