

# Asparagus Almandine

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*Something magical happens when asparagus meets almonds and lemon. Crispy nuts, tart citrus, and soft asparagus combine to make a taste sensation. This side dish is elegant for any entertaining party, but easy enough to make for any ordinary meal.*

## Ingredients:

2 pounds fresh asparagus  
¼ cup butter  
¼ cup slivered almonds  
1 tablespoon fresh lemon juice  
½ teaspoon salt  
¼ teaspoon black pepper

## Directions:

1. Bring a large pot of salted water to a boil. Add asparagus and cook until color turns bright green, 2 to 3 minutes. Remove, rinse under cold water, and drain. Set aside.
2. Melt butter in a small saucepan over medium heat. Add almonds and cook until lightly browned and fragrant, about 5 minutes. Add lemon juice and cook until liquid reduces and becomes cohesive, 1 to 2 minutes. Season with salt and pepper and pour over reserved asparagus. Serve immediately.