

Asparagus with preserved lemon

Takes about 10 minutes, serves 2 as a starter or side and uses a griddle pan.

INGREDIENTS

A bunch of asparagus

A couple of preserved lemons

Olive oil

DIRECTIONS

Heat a griddle pan over a medium heat for several minutes until well heated throughout.

Cut the asparagus into ~2 inch pieces, then toss with a little bit of olive oil, just enough to lightly coat.

Cook on the griddle for about 5 minutes, moving around a couple of times, until cooked and charred in places.

Chop the lemons into small pieces, then toss with the cooked asparagus. Serve, seasoned with salt and pepper.

