

## **Asparagus with Lemon**

### **Ingredients**

- \* 2 pounds asparagus, tough ends trimmed
- \* 3 tablespoons lemon juice
- \* 2 teaspoons olive oil
- \* salt and black pepper

### **Direction**

1. In a large saucepan, place asparagus in 1 inch boiling water.
2. Cover and steam for 5 minutes or until asparagus is bright green and tender.
3. Rinse asparagus under cold water and drain.
4. In a small bowl, combine oil and lemon juice. Pour over asparagus.
5. Season with salt and pepper, to taste.