

## Lemon Basil Shrimp and Asparagus

Olive oil  
Knob butter  
2 cloves garlic, minced  
2 Tsp onion, finely minced  
300g prawn cutlets,  
1 Tsp grated fresh ginger  
salt & pepper  
Pinch crushed red pepper chili flakes  
4 Tsp chicken stock  
25g butter  
1/2 lemon, juice  
500g asparagus, ends trimmed off, cut into 1-inch pieces  
lemon zest  
Handful fresh basil, roughly chopped

In a large pan on medium heat, add a splash of oil and butter, garlic, and onion. Cook for about 1 minute or until the garlic and onion are fragrant.

Stir in the prawns, ginger, salt & pepper and chilli flakes.

Char grill the asparagus with a little olive oil and salt on a griddle pan until tender then slice into 1-2-inch pieces.

Add the stock and butter once the prawns have turned pink. Stir in the charred asparagus, lemon zest and fresh basil. Serve hot and enjoy!

