



# TASTY MANGO PEPPA'D ASPARAGUS

## METHOD

## INGREDIENTS

- 2 tbsp Olive oil
- 2 Cloves Garlic,minced
- 1 tbsp Lemon juice
- 2 tbsp White wine
- 5 tbsp LAiRIE Tasty Mango Peppa
- Salt, to taste
- Chilli flakes to garnish
- 250g Asparagus

1) On a medium temperature heat olive oil in a skillet and saute the minced garlic. Once tender add tasty mango peppa, white wine and lemon juice.

2) After 1-2 minutes add Asparagus and saute for a further 1-2 minutes or until the liquid has reduced. Remove from heat to avoid over cooking asparagus. If desired add a pinch of salt to your preference.

