



# SPRING SKILLET VEGETABLES W/LEMON BUTTER + HERBS

 15 minutes

Meal Difficulty

 Serves 6



## COOKING DIRECTIONS

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- 1 Heat olive oil in a skillet over medium-high heat. Brown the vegetables on all sides, working in batches if necessary. Continue cooking vegetables uncovered for 10 minutes. Cover and cook an additional 5 minutes or until vegetables are just tender when pierced with a knife. In a small bowl, whisk together the lemon juice, melted butter, parsley and rosemary. Season cooked vegetables with salt and pepper. Drizzle with lemon butter and toss to coat. Serve with lemon wedges (optional).

## INGREDIENTS

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2 bunches medium size carrots, peeled, stems and ends trimmed to fit pan  
2 bunches radishes, stems trimmed and halved  
1 medium leek, stem cut and halved  
1 bunch asparagus, trimmed  
1/4 cup chopped parsley  
2 tbsp butter, melted  
2 tbsp fresh lemon juice  
2 tbsp olive oil  
1/2 tsp sea salt  
1/4 tsp freshly ground black pepper  
lemon wedges (optional)