

Lamb with Asparagus

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Simple is best in this easy weeknight dinner. A glass of wine and crusty bread makes this romantic in a snap.

Ingredients:

2 tablespoons olive oil
1 medium red onion, chopped
3 cloves garlic, crushed
1 ½ pounds boneless lamb, cubed
1 cup dry white wine
3 cups chopped fresh asparagus
½ teaspoon sea salt
¼ teaspoon black pepper

Directions:

- 1) Heat oil in a medium pot over medium; add onion and garlic. Cook until softened, stirring occasionally, about 4 minutes. Add lamb; cook until no longer pink, stirring, about 5 minutes.
- 2) Add wine to pot; bring to a boil over high heat. Reduce to a simmer, cover, and cook until lamb is cooked, about 20 minutes.
- 3) Add asparagus to pot; cook until softened, 3 minutes. Season with salt and pepper; serve immediately.