

# Grilled Asparagus and Brown Butter Potatoes

DINNER

## Ingredients

- 1 lb fingerling potatoes, cut and diced
- 4 tbsp Truly Grass Fed Unsalted Butter
- 1 clove garlic, minced
- 1, 1/2 tsp fresh rosemary, minced
- 1 tsp fresh thyme, minced
- 1, 1/2 lb medium asparagus
- Salt
- Pepper

## Instructions

1. Rinse asparagus stalks and slice in half lengthwise. Trim off any woody ends.
2. Lightly coat asparagus with oil and season with salt and pepper.
3. Heat a grill or grill pan over high heat. Grill asparagus for 3-4 minutes, turning occasionally, until tender and charred.
4. Preheat oven to 375° F.
5. In a small pot, melt butter over medium heat. When it just starts to brown and smell nutty, remove from heat. Add rosemary and thyme.
6. In a medium bowl, add fingerling potatoes, herbed brown butter, and season with salt and pepper to taste. Toss to evenly coat potatoes.
7. Line a baking sheet with parchment paper and pour potatoes on top. Roast in the oven for about 25 minutes. You should be able to easily pierce it with a knife.



*Naturally Irish. Truly Delicious.*