

BROWN BUTTER FISH WITH ASPARAGUS AND SALAD



Serves: 2 people

Ingredients

- 2-3 tbsp butter
- 2 fillets of fresh white-fleshed fish
- 1 bunch asparagus, or other seasonal green vegetable
- 2 lemons

Instructions

- On the barbecue hot plate or in a frying pan, heat the butter until melted and bubbling. Add the fish and cook on both sides until golden.
- Add the asparagus to the hot plate, and add a little butter and a squeeze of lemon, and a pinch of salt. Cook until slightly charred but still crunchy.
- Optional: serve with a dollop of aioli and a green salad.



Utensils you'll need



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