



# Recipe of the Week

## CARROTS, ASPARAGUS, & BEANS WITH HERB BUTTER

*Delicious and oh so simple!*

### Ingredients

60g butter, softened  
2 tabs finely chopped herbs (such as chives, dill, parsley)  
2 bunches baby carrots, trimmed and peeled  
2 bunches asparagus, trimmed  
175g baby green beans, trimmed

### Method

1. Put the butter and herbs in a bowl. Season with salt and white pepper, then mix well to combine.
2. Form the mixture into a log then roll up in cling film. Refrigerate.
3. Bring a large, deep saucepan of water to the boil. Add the carrots and cook for 8 minutes or until tender. Remove to a plate, then add the asparagus and green beans to the pan and cook for 2 minutes or until tender. Drain.
4. Transfer all the vegetables to a platter. Serve topped with slices of the herb butter.

*Recipe courtesy Dixie Elliott, Cuisine*