



Pan-Seared Asparagus with Orange Cream Sauce

2½ pounds fresh asparagus
4 tbsp butter
Salt & white pepper to taste
1 large orange peeled, sectioned and cut into large pieces
Finely grated orange zest for garnish
60g **HACO Cream Sauce**

- Melt butter in a small saucepan over low heat. Gradually whisk in **HACO Cream Sauce** and cook for about 3 minutes, stirring constantly, or until lightly thickened. Season to taste with salt and white pepper. Remove from heat, and stir in orange pieces.
- Place asparagus in a steamer over 1 inch of boiling water. Cover and cook until tender but still firm, about 2 to 4 minutes, drain, and set aside. Arrange asparagus on a serving platter, and season lightly with salt. Pour cream sauce over asparagus, and sprinkle with orange zest, serve immediately.