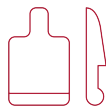




Asian-style Fried Ginger Asparagus



DIFFICULTY: EASY



PREPARATION TIME: 15
MINS



COOKING TIME: 10 MINS



SERVES: 4

Ingredients

1.2 kg green asparagus
2 young garlic cloves, chopped
4 cm ginger, freshly chopped
60 g butter
1 tbsp neutral oil
1 tbsp sesame oil (toasted)
2 tbsp oyster sauce
2 tbsp soy sauce
1 tbsp toasted sesame seeds
1 tbsp coriander, finely chopped
1 red chili, finely chopped
Salt & freshly ground sichuan

Method

Wash the asparagus, peel the lower third and cut off woody ends.

Place chopped garlic, ginger, butter and oil into a pan and sauté.

Add asparagus, increase heat level and stir while frying for 3-4 minutes.

Add sesame oil, oyster and soy sauce to the asparagus pieces and test if the asparagus pieces are soft enough. If not, continue sautéing at medium heat.

Garnish with coriander and chili, and season with salt and pepper to your liking.

Notes
