

Asparagus & Shrimp Stir-fry

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Ingredients

2 cups water
1 bunch asparagus – ends trimmed, cut in 1\” pieces
2 Tbls. sesame oil
1 clove garlic – minced
1 tsp. chopped fresh ginger
1 lb. raw jumbo shrimp – peeled, deveined, tails removed
2 Tbls. soy sauce
1 tsp. granulated sugar
1 tsp. dry sherry
salt and white pepper – to taste

Directions

Bring water to a boil; add asparagus and boil for 3 minutes; drain and set aside.

In a wok, sauté ginger and garlic in oil for 1 minute.

Stir in shrimp and stir-fry for 3 minutes.

Stir in asparagus, soy sauce, sugar, sherry, salt, and pepper and stir-fry for 2 minutes, or until shrimp is pink.