

Stir-Fried Shrimp and Asparagus

Yield: 4 Servings

1 oz.	Oil
1 lb.	Fresh Asparagus, cut into 2" sticks ²
2 tblsp	Garlic, minced
1 tblsp	Shallots, finely chopped
1 lb.	Shrimp, tail-on
1 oz.	Fish Sauce
1 tsp.	Cracked Black Powder
1/2 cup	Coconut Milk
Garnish:	Fresh Cilantro Leaves

Heat ½ of the oil in a wok and add the asparagus. Stir-fry for 2 minutes, then remove from the wok.

Add the remaining oil to the wok and add the garlic and shallots. Cook for 30 seconds then add the shrimp and stir-fry for 1 minute.

Add the asparagus, fish sauce, pepper and coconut milk. Cook for 2-3 minutes.

Garnish with the cilantro leaves.