

Asparagus Oriental

Ingredients:

2 lbs. asparagus, trimmed and cut into two-inch pieces
2 tbl. sesame oil
1 tbl. soy sauce
1 tbl. sesame seeds, toasted
¼ cup cashews, toasted
1 scallion (green onion) – thinly sliced, diagonally

Directions:

Heat the sesame oil in a wok or large skillet until quite hot. Add the asparagus and cook, over medium heat, tossing frequently, for 3 minutes.

Add soy sauce, sesame seeds, and cashews. Cook over medium-high heat another 2 minutes. Garnish with the scallions, and serve immediately.

~ Credit: Silver Palate Basics