

## GUASTELLO'S VILLAGE MARKET

# Stir-Fry of Asparagus with Cashews

---

### Ingredients:

1 ½ lbs. fresh asparagus  
2 tbl. olive oil  
2 tsp. sesame oil  
1 tbl. finely chopped fresh ginger root  
½ cup coarsely chopped roasted cashews  
1 tbl. soy sauce

### Directions:

Cut off the tough lower stems of the asparagus and discard. Cut each stalk diagonally into 2 or 3 pieces.

Heat the oils together in a wok over high heat. Add the ginger and stir-fry for 1 minute.

Add the asparagus and stir-fry until tender but still crisp, 4 to 5 minutes.

Stir in the cashews and soy sauce. Serve immediately.

~ Credit: Silver Palate Good Times