Stir Fried Asparagus

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This quick stir-fry delivers a saucy Asian recipe your family will love. Add meat or tofu for a delicious dinner.

Ingredients:

- 1 tablespoon vegetable oil
- 1 pound asparagus, cut into 1-inch pieces
- 1 1/2 cups sliced mushrooms
- 1/4 teaspoon salt
- 1/4 teaspoon red pepper flakes
- ½ cup chicken stock
- 1 teaspoon cornstarch

Directions:

- 1. Heat oil in a wok or skillet over medium. Add asparagus, mushrooms, salt, and pepper flakes; cook 2 minutes, stirring.
- 2. Meanwhile, whisk stock and cornstarch together in a small bowl. Add to skillet and bring to a boil over high heat. Cook, stirring, until mixture thickens, 30 seconds. Serve immediately.