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Article Published: Wednesday, April 06, 2005
recipes

Asian Spring Asparagus

Asian Spring Asparagus serves 4.

Ingredients

1 pound fresh asparagus
1 tablespoon vegetable oil
1/4 teaspoon ground ginger
1/4 teaspoon black pepper
1 tablespoon soy sauce
1/3 cup pistachios, coarsely chopped

Directions

Trim woody ends of asparagus spears. Slice asparagus (with a sharply diagonal slant) into 3-inch lengths.

Heat oil in large skillet until a piece of asparagus sizzles. Add asparagus, ginger and pepper; stir-fry over medium-high heat for 2 minutes. Add soy sauce and stir-fry 2 minutes longer. Add pistachios and stir-fry briefly just to heat through.

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