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## Spicy Asparagus with Cilantro

Serves 4

### Ingredients

1½ lbs. asparagus (snap off and discard bottoms and cut into 2 inch pieces, halving thicker ones lengthwise)  
2 TBSP vegetable oil  
¼ tsp red pepper flakes  
salt and black pepper  
½ tsp Chinese chili paste  
1 tsp grated garlic  
1 tsp grated ginger  
½ tsp grated orange zest  
1 jalapeno or serrano chili, finely chopped  
2 tsp sesame oil  
½ cup cilantro, roughly chopped  
3 green onions, slivered  
1 TBSP sesame seeds, toasted  
Soy sauce for additional seasoning

### Preparation

1. Heat oil in a wok (or deep skillet) over high heat. Add red pepper flakes and let sizzle, then add asparagus, tossing well to coat. Season with salt and pepper. Stir-fry for a minute or so, then add chili paste, garlic, ginger, orange zest, and jalapeno. Continue cooking over high heat for another minute, maybe less, until asparagus is cooked but still firm and bright green (it will continue to cook off the heat).
2. Mound asparagus on a serving platter and drizzle with sesame oil (and a couple of shakes of soy sauce if desired). Sprinkle cilantro, green onions, and sesame seeds on the top.



*Food Fairy Note:*

Recipe adapted from Simple Spicy Asparagus in a Wok, David Tanis, [www.cookingnnytimes.com/1014680](http://www.cookingnnytimes.com/1014680)