



## Gingery Asian Asparagus Stir-Fry

- 1 1/2 lbs. fresh asparagus spears, trimmed
- 2 Tbsp. olive oil
- 1/4 cup thinly sliced sweet red pepper
- 1 tsp. fresh gingerroot, minced
- 1 clove garlic, minced
- 1/8 tsp. crushed red pepper flakes
- 2 Tbsp. chicken broth
- 2 Tbsp. soy sauce
- 1/2 Tbsp. sugar
- 1/2 tsp. salt
- 1 cup Almond Accents® Roasted Garlic Caesar sliced almonds
- 3 cups hot cooked rice



Preparation Time : 25  
minutes

In a skillet or wok, stir-fry asparagus in oil until crisp tender, about 8-10 minutes. Remove from wok and keep warm. In same skillet, stir-fry red pepper, ginger, garlic and red pepper flakes for 2 minutes or until red pepper is crisp tender. Stir in broth, soy sauce, sugar and salt; heat through. Add asparagus and toss until well coated. Place on serving dish and sprinkle with Almond Accents. Serve immediately with hot cooked rice.

Makes 6 servings

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