



Quick Seared Asparagus

Asparagus season is upon us so what better way to celebrate this amazing vegetable than to let it shine. Cooking asparagus hot and fast in a skillet develops their delicate flavor without overcooking. When tossed with a light soy crushed peanut dressing it becomes a meal!

INGREDIENTS

2 Tbsp. vegetable oil
12 oz. asparagus, trimmed

1 Fresno chile, seeds removed, finely chopped
2 Tbsp. soy sauce
1 Tbsp. fresh lime juice
1 tsp. honey
1 tsp. toasted sesame oil
1 tsp. finely grated peeled ginger
2 Tbsp. crushed salted, dry-roasted peanuts
2 Tbsp. toasted unsweetened shredded coconut

PREPARATION

Heat oil in a large skillet over medium-high. Cook asparagus, tossing often, until stalks are bright green, blistered in spots, and tender, about 5 minutes. Season with salt and transfer to a platter.

Stir chile, soy sauce, lime juice, honey, sesame oil, and ginger in a small bowl to combine. Mix in peanuts and coconut and spoon over asparagus.