

Stir-Fried Shrimp & Asparagus

Serves 4 to 6

Ingredients:

16 Large fresh shrimp, peeled & deveined

Marinade:

1 Tablespoon soy sauce

1 Tablespoon cornstarch

Sauce:

2 Tablespoons black bean sauce

1/2 Teaspoon sesame oil

3 Tablespoons Guava Jelly

1/2 Cup chicken stock

1 Teaspoon cornstarch

Vegetables:

1 Tablespoon garlic, minced

3 Teaspoons ginger, minced

1 Bunch fresh spinach, washed

1/2 Red & yellow bell pepper, julienne

2 Tablespoon green onions, sliced

1 lb. Fresh asparagus, sliced

1 Tablespoon canola oil

In a small bowl, place all of the sauce ingredients, stir until the sugar has blended, set aside.

In another bowl, place shrimp, 1 tablespoon cornstarch, and soy sauce, coat shrimp, and let stand 10 minutes.

In a wok, heat 2 teaspoons of the oil and stir-fry shrimp for 2 minutes or until it turns pink, remove to a plate.

In the same wok, heat the remaining oil, and stir-fry the garlic, ginger, asparagus, bell peppers and spinach. Stir in black bean sauce and shrimp, heat thoroughly. Serve over steamed rice or noodles.



Recipes Courtesy of Kiele O Kona Coffee Company

www.kieleokona.com