



#1 in customer service with familiar faces you know and trust...

Asparagus Tomato Stir-Fry

Ingredients

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| 2 tsp. Corn Starch | ¼ lb. fresh asparagus, cut into 1-inch pieces |
| ¼ cup Chicken or Vegetable broth | 4 Green Onions, cut into 1-inch pieces |
| 4 tsp. Reduced-Sodium Soy Sauce | 1 ½ cups fresh mushrooms, sliced |
| 2 tsp. fresh gingerroot, minced, divided | 2 small tomatoes, cut into thin wedges |
| 1 tsp. Canola oil | 1 tsp. Sesame oil |

Directions

In a small bowl, combine the cornstarch, broth, soy sauce and 1/2 tsp. of ginger until blended; set aside.

In a nonstick skillet or wok, stir-fry the remaining ginger in canola oil for 30 seconds. Add asparagus and onions; stir-fry for 3 minutes. Add mushrooms and stir-fry for 1 minute.

Stir cornstarch mixture and add to skillet. Bring to a boil; cook and stir for 1 minute or until thickened.

Reduce heat. Add tomatoes and sesame oil and cook 1 minute longer.