

Gingered Beef & Asparagus Stir Fry

Preparation time: 25 minutes / Serves 4



INGREDIENTS

Marinade

- 3 Tablespoons dry sherry
- 1 Tablespoon soy sauce
- 2 teaspoons fresh ginger, grated
- 1 teaspoon garlic, minced
- 1 teaspoon sesame oil
- 1/2 pound lean beef, thinly sliced

Stir Fry

- 1/2 pound FOXY-brand asparagus
- 2 Tablespoons vegetable oil, divided
- 1/2 cup beef broth
- 1 1/2 teaspoons sugar
- 1/2 head FOXY-brand iceberg lettuce, shredded
- 1 medium tomato, diced
- 4 cups hot cooked rice

PREPARATION

Marinade In medium bowl, combine marinade ingredients. Cut beef into bite-sized pieces; mix beef into marinade to coat and set aside.

Trim off woody ends of FOXY-brand asparagus stalks; blanch in simmering water 2 minutes, drain and set aside.

In large wok or skillet, heat 1 Tablespoon oil, add beef and stir-fry just until meat is browned. Add FOXY-brand asparagus, broth and sugar and bring to a boil; reduce heat and simmer 1 minute. Stir in FOXY-brand iceberg lettuce and tomato just to warm.

To serve, spoon rice onto plates and top with stir-fry mixture.