



Asparagus cook with squids

NIBBLEDISH CONTRIBUTOR

Ingredients

300gm asparagus shoot- cut in diagonal- blanch
1 chilly
1 red onion
2 pips garlic
1 tbsp dried prawn
200gm squids- cut smaller pieces
1 large onion- slice thickly
1 tbsp fish sauce
1 tbsp oyster sauce
1/2 cup water
1/2 tsp cornflour plus 3 tbsp water

Instructions

1. Pound the red onion, garlic , dried prawns and chilly. Heat 3 tbsp oil and fry the pounded ingredients.
 2. Add asparagus and squids, stir fry , add water and simmer for 1 min.
 3. Season and add cornflour mixture, Blend well and dish out and serve hot.
- NOTE: you can substitute squids with prawns, blanching the asparagus for 1 min in boiling water is to get rid of the bitterness.