



# 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.