Stir fry scallops and asparagus with ginkgo

NIBBLEDISH CONTRIBUTOR

Ingredients

- 8 giant scallops quartered - 10-12 stalks of asparagus, cleaned and cut into finger lengths - 1cup button mushrooms and 1cup straw mushrooms - 3-4oz fresh ginkgo nuts - 1 small piece ginger, sliced thinly (Note: I wanted to taste the full natural burst of flavors from scallops, asparagus, and ginkgo, so I kept the "seasoning" part simple by only adding slices of ginger to zest up the whole dish) - some chicken broth or water

Instructions

1. Heat some oil in the frying pan 2. Add the ginger and fry till aromatic 3. Add in scallops, and fry till scallop changes color (meaning it's cooked). Dish out and set aside 4. Add in asparagus, mushroom, and gingko nuts and fry for about 1-2mins. Add in broth or water 5. When simmering, add back the scallops and stir fry quicky for another 1min to mix well 6. Serve