

# Asparagus with Walnuts in Wok

Servings: 4

*Source: New York Times April 17th, 2013*

## Ingredients

- 1½ lbs. asparagus, pencil sized or medium
- 2 tbsps vegetable oil
- salt
- ½ tsp ground Sichuan peppercorns, or use black peppercorns
- ¼ tsp five-spice powder
- 1 tsp grated garlic
- 2 tsp grated ginger
- 1 tbsp palmsugar or dark brown sugar
- 1-2 bird's eye chiles, thinly sliced, or use serrano or Fresno chiles
- 2 tsp soy sauce
- ½ cup toasted walnut halves
- 1 tsp toasted sesame oil
- 3 green onions, slivered
- cilantro sprigs

## Method

1. Snap off and discard bottoms of asparagus, then cut into 2-inch pieces. (Halve thicker pieces lengthwise first.)
2. Set a wok over high heat and add vegetable oil. When oil is hot, add asparagus and season lightly with salt. Stir-fry for a minute or so, then add Sichuan pepper, five-spice powder, garlic, ginger, sugar, chiles, soy sauce and walnuts. Continue cooking over high heat for 1 to 2 minutes, tossing to coat well, until asparagus is cooked but still firm and bright green. (It will continue to cook a bit off the heat.)
3. Transfer asparagus to a serving platter and drizzle with sesame oil. Sprinkle green onions over the top and garnish with cilantro sprigs.

## Notes

To make your own five-spice powder, combine ground Sichuan pepper, fennel, clove, star anise and cinnamon in equal parts.