

ASPARAGUS STIR-FRY

(adapted from [The Washington Post](#))

1 medium jalapeno chile pepper, seeded and thinly sliced
1 tablespoon olive oil
1 pound asparagus, trimmed and thinly sliced on a diagonal
1/4 teaspoon kosher salt
1 tablespoon soy sauce
3 tablespoons lemon juice, divided
Zest of 1 lemon
1 teaspoon finely grated fresh ginger
1/2 cup fresh cilantro leaves with tender stems
toasted sesame seeds

Heat a large, non-stick skillet over medium-high heat until a drop of water sizzles on the surface. Add the jalapeno and olive oil, saute for a couple of minutes, until fragrant. Add the asparagus. Sprinkle lightly with salt and cook, tossing occasionally, until the asparagus begins to brown around the edges, a couple of minutes more.

Add the soy sauce and 2 tablespoons of the lemon juice and cook, stirring constantly, until the asparagus is coated in sauce, but still firm, about 1 minute.

Add the lemon zest, the remaining tablespoon of lemon juice and the ginger. Toss to combine and cook, continuing to toss for 1 minute, or until ginger is fragrant. Remove the pan from heat. Transfer the asparagus to a platter and toss with cilantro and sesame seeds. Serve right away, perfect with grilled salmon.