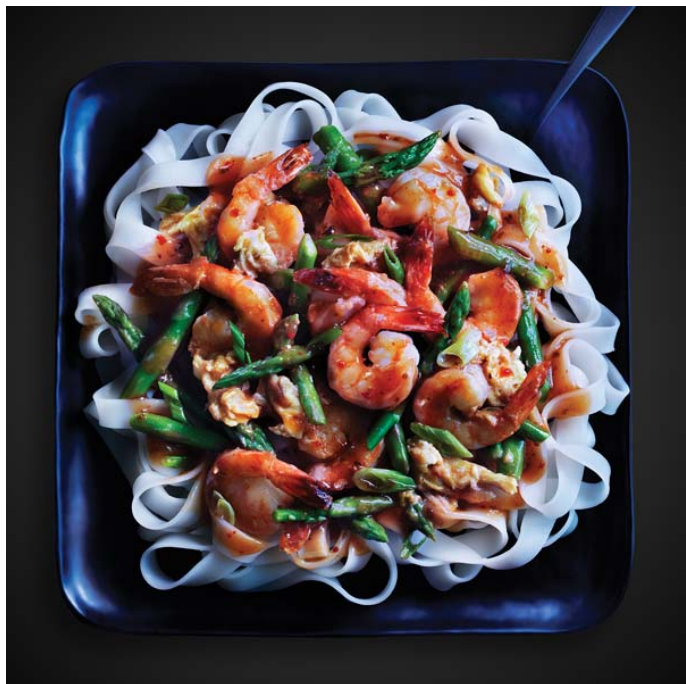


Shrimp, Egg and Asparagus Stir-Fry



PREP TIME : 10 MIN

COOK TIME : 10 MIN

SERVES : 4

Ingredients :

- ***2 tbsp (30 mL) vegetable oil***
- ***2 cups (500 mL) asparagus pieces, cut into 1" (2.5 cm) lengths***
- ***1 lb (500 g) peeled medium-sized shrimp, thawed***
- ***2 eggs, lightly beaten***
- ***1 jar (355 mL) VH[®] Sweet & Spicy Szechwan***
- ***1/2 cup (125 mL) finely sliced green onions***
- ***1/2 lb (250 g) rice noodles, cooked as directed on package***

Directions :

- 1. In a large non-stick skillet heat oil over high heat. Add asparagus and stir-fry for 4 minutes; add shrimp and cook while stirring for 3 minutes.***
- 2. Lower heat, add eggs and let set slightly without stirring, about 1 minute. Break up eggs with spatula, pour in VH[®] Sweet & Spicy Szechwan Sauce, green onions and stir to heat the mixture through, another 2 minutes. Serve on cooked rice or noodles.***