
Chinese Black Bean Shrimp with Asparagus

Description

Chef Ryan and his daughter love going to one of their favorite Chinese restaurants to get black bean lobster. So, he created this quick and affordable version recipe to make for her at home.

Total time: 30 min Yield: 4 to 6 servings

Ingredients

- 3 Tbsp olive oil
- 3 Tbsp garlic (minced)
- 3 Tbsp fresh ginger (minced)
- 2 tsp red pepper flakes (optional)
- 3 Tbsp garlic black bean sauce ((Lee Kum Kee brand))
- 2 Tbsp oyster sauce
- 1 cup chicken stock
- 2 Tbsp cornstarch
- 1/2 tsp white pepper
- 2 lb raw large shrimp, 16 to 20 count (peeled, deveined)
- 1 lb asparagus (cut into 1 ½" pieces)
- 1 bunch Thai Basil (rough chop)
- 1 bunch cilantro (rough chop)

Prep Time: 15 min Cooking Time: 15 min Total Time: 30 min

Instructions

Place a large wok or pan over high heat; add the oil, garlic, ginger, red pepper flakes and cook for about 1 to 2 minutes stirring frequently. In a bowl mix black bean sauce, oyster sauce, chicken stock, cornstarch, white pepper and mix well. Add shrimp, and sauce mixture and cook for 2 to 4 minutes, stirring occasionally, the sauce will thicken and coat the shrimp. Add the asparagus and cook for another 2 minutes, until the shrimp are pink and asparagus is cooked. Add Thai basil and cilantro cook for another minute. Enjoy these delicious shrimp dish with white rice.

Recipe brought to you by:

Chef Ryan Covert