

ASPARAGUS SALMON FRIED RICE

INGREDIENTS

(The amounts here are approximate but this dish is very flexible so feel free to adjust amounts to suit your taste)

1/2 pound cooked salmon, flaked

1/2 bunch asparagus, ends trimmed then chopped in small pieces

3 cups cooked rice

2 eggs, whisked

1 shallot, chopped

2 cloves garlic, minced

2-3 tablespoons olive oil

1 tablespoon chili sauce

1 tablespoon soy sauce, plus more for serving

lime wedges for garnish

freshly ground pepper

chopped fresh chives for garnish

DIRECTIONS

For the eggs: In the same skillet that you plan to stir-fry the rice, heat 1-2 teaspoons of oil over medium heat. Add the whisked egg and cook for a minute or two on each side. Remove from the pan and cut into small, bite size pieces. Set aside.

For the rice: In the same pan, add 1 tablespoon of oil and heat over medium-high heat. Add the chopped shallot and cook for a minute before adding the asparagus. Cook for a few minutes until the shallots start to caramelize and the asparagus is crisp-tender. Add the garlic and cook for 30 seconds. Add the chili sauce then the rice. If your pan is too dry, add a bit more olive oil. Stir fry for 3-4 minutes, add 1 tablespoon of soy sauce and the flaked salmon. Stir fry for another minute, just until the salmon is heated through then turn off the heat. Stir in the egg and plate in bowls. Garnish with chives and black pepper and drizzle with lime juice and a touch more soy sauce.