

ASPARAGUS

SHRIMP STIR FRY WITH NOODLES

YIELDS 3 SERVING

INGREDIENTS

Rice Noodles, thin	3 oz
Vegetable oil	½ T
Soy Sauce	1 T
Hoisin Sauce	1 T
Sriracha Sauce	1 T
Sugar	1 t
Sesame oil	1 T
Garlic, clove, flat	2 ea
Ginger, minced	1 T
Asparagus	12 stalks cut on bias
Red Pepper	½ sliced
Yellow Pepper	½ sliced
Mushrooms, sliced	6 ea
Lime juice, squeezed	1 each
Shrimp	15 each - 2 lbs
Thai basil, chopped	1 ½ T
Cilantro, chopped	4 T
Green onion, chopped	3 T
Red pepper flakes	½ t
Lime Wedges	1 per plate



DIRECTIONS

1. To prepare noodles. Pour hot water over noodles in pan. Let noodles sit 4-5 minutes. Drain water off.
2. Heat oil and add shrimp and par cook shrimp
3. Add vegetable oil and sesame oil. Add ginger and garlic in pan and cook until tender. Add asparagus, cook for 1 minute. Add peppers, mushrooms and shrimp cook until shrimp is done. Add Thai basil.
4. Add hoisin, sriracha, lime juice, sugar and red pepper flakes.
5. Add drained noodles and mix.
6. Garnish with cilantro, green onions and lime wedges.

SAUTÉED ASPARAGUS

WITH CHORIZO AND FRIED EGGS OVER CHEESY GRITS WITH PIRI-PIRI AIOLI

YIELDS 1 SERVING

DIRECTIONS



INGREDIENTS

Chorizo - raw, 4oz
Asparagus - cut on bias, 4 stalks
Green Onions - chopped, 2t

PIRI-PIRI AIOLI

Mayonnaise, 2 T
Dijon Mustard, 1/8 t
Fresh Lemon Juice, 1/4 t
Minced Garlic, 1/8 t
Piri-Piri Spice, 1/4 t
Kosher Salt to taste

CHEESY GRITS

Olive Oil, 2 t
Onion - minced, 1 1/2 T
Water, 3/4 c
Kosher Salt, 3/8 t
Grits, 3 T
Cheddar Cheese, 1 1/2 T
Parmesan Cheese, 2 t
Cream, 1 T
Chorizo Grease, 2 t

1. For the Piri-Piri Aioli, mix all ingredients together in a mixing bowl, set aside.
2. For the Cheesy Grits. Add oil to pan, sautéed onions until tender. Add water and kosher salt. Bring water to a simmer. Pour grits in a steady stream into the simmering water. Stir every 30 seconds for 2-3 minutes so grits don't stick on bottom of pan. Cover pan and continue to simmer slowly until water has absorbed. Let grits rest 20 minutes to continue to expand. Add cheddar cheese, parmesan cheese, cream and some of the grease from the chorizo. Keep covered and warm.
3. Cook chorizo in skillet on medium heat, leave some chorizo a bit chunky. Drain grease. Save some grease for cheesy grits.
4. Cook Asparagus in 1T of olive oil, moving around on medium high heat, browning lightly on outside until asparagus is just cooked al dente.
5. Cook 2 eggs in in 1 T of olive oil.
6. Arrange Cheesy Grits, chorizo, asparagus and eggs on a plate. Put a spoon of the Piri-Piri Aioli on plate and smear it in a tear shape. Garnish with thinly sliced green onions.