

## Sesame Asparagus and Greens Stir Fry

Prep to table: 15 minutes | Serves: 4

This is Chinese take-out elevated by greens—lots of fresh, healthy greens. I include asparagus and snow peas but you can swap in broccoli, broccolini, zucchini, snap peas—whatever crunchy vegetables you feel like eating tonight. As with most stir-fries, it's really easy to pull together. Sauté the veggies enough to cook them evenly in the soy sauce and olive oil. Add the toasted sesame oil at the end to give it a more nutty flavor. If your sesame seeds are raw, dry toast them in the skillet for a couple of minutes.

2 tablespoons toasted sesame seeds  
2 tablespoons olive oil  
8 to 10 stalks of asparagus, trimmed, chopped  
1 cup snow peas  
1 bunch radishes, thinly sliced  
3 garlic cloves, minced  
½ teaspoon salt  
3 cups spinach  
1 tablespoon rice wine vinegar  
1 cup roasted almonds  
2 teaspoons toasted sesame oil  
1 tablespoon soy sauce, plus extra for serving

### Serving suggestion

3 to 4 cups of cooked rice  
Sriracha

Heat a large skillet over low heat and toast the sesame seeds, if needed, until lightly browned, 1 or 2 minutes. Transfer to a paper towel.

Heat the olive oil in the skillet over medium heat. Add the asparagus, snow peas, radishes, garlic, and salt, and sauté for 4 minutes, or until the asparagus becomes slightly tender.

Add the spinach and rice wine vinegar and stir until just wilted. Turn off the heat.

Stir in the roasted almonds, sesame oil, soy sauce, and toasted sesame seeds.

Serve on rice along with sriracha and extra soy sauce.

### Easy ingredient swaps

Zucchini or broccolini for the asparagus

Carrots, peeled and sliced, for the radishes

Radish greens, kale or Swiss chard, stemmed and chopped, for the spinach