

Treasure Barrel

Shrimp and Asparagus Stir-Fry with Mushrooms

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Asian** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb large shrimp, peeled and deveined
- [ ] 1 bunch asparagus, trimmed and cut into 2-inch pieces
- [ ] 8 oz mushrooms, sliced thin
- [ ] 2 tbsp vegetable oil

For the Sauce

- [ ] 3 tbsp low-sodium soy sauce
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp honey
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tsp grated ginger
- [ ] 2 cloves garlic, minced

Instructions

1. Pat the shrimp dry with paper towels; it helps them sear without steaming.
2. Heat 1 tbsp oil in a large skillet over medium-high heat, then add shrimp; cook 2-3 minutes per side until pink, then set aside.
3. Add remaining oil, toss in garlic and ginger; stir quickly until fragrant, about 30 seconds.
4. Add asparagus; stir-fry 2 minutes, letting the spears stay bright-green.
5. Add mushrooms; continue cooking 2-3 minutes until they start to brown.
6. Return shrimp to the pan, pour in the sauce mixture, and toss everything together for another minute until coated and heated through.

Nutrition per serving

280 kcal	32 g	12 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce seems too thin, let it simmer a minute longer to thicken.
- Adjust the honey to taste if you prefer a less sweet profile.
- Feel free to add a splash of sesame oil for extra aroma.