

Pan Fried Asparagus, Shrimp and Vegetables with Japanese-Style Creamy Sesame Dressing

Ingredients	Amount
Sauce	
Chicken Broth	to taste
Creamy Sesame Dressing	to taste
Milk	to taste
Salt	to taste
Sugar	to taste
Katakuriko Starch	to taste
Asparagus	to taste
Celery	to taste
Shiitake Mushrooms	to taste
Zucchini	to taste
Broccoli	to taste
Red Pepper	to taste
Shrimp	to taste
Pepper	to taste
Oil	to taste



Method of Preparation

1. Combine chicken broth, creamy sesame dressing, milk, salt, sugar and katakuriko potato starch to make a sauce. Set aside.
2. Broil asparagus, celery, shiitake mushrooms, zucchini, broccoli and red peppers.
3. In a separate dish, mix shrimp with starch, salt, pepper, oil and boiled vegetables. Stir fry them.
4. Add the sauce and stir fry together for 5 minutes.



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