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# Shrimp and Asparagus Stir-Fry

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## Ingredients

- ☐ 1 pound large shrimp, peeled, deveined
- ☐ 1½ teaspoons cornstarch
- ☐ ½ teaspoon crushed red pepper flakes
- ☐ Kosher salt
- ☐ 3 tablespoons soy sauce, divided
- ☐ 2 tablespoons seasoned rice vinegar
- ☐ 2 tablespoons Shaoxing wine (Chinese rice wine) or dry sherry
- ☐ 2 tablespoons vegetable oil, divided
- ☐ 6 scallions, ends trimmed, cut into 1-inch pieces on the diagonal
- ☐ 1 2-inch piece ginger, peeled, thinly sliced crosswise
- ☐ 1 bunch asparagus (about 1 pound), woody ends snapped off, cut into 1-inch pieces on the diagonal
- ☐ Steamed white rice, chopped toasted cashews or peanuts, sesame seeds, and/or thinly sliced fresh chiles (for serving; optional)

## Recipe Preparation

- Toss shrimp, cornstarch, red pepper flakes, a pinch of salt, and 1 Tbsp. soy sauce in a medium bowl. Stir vinegar, wine, and remaining 2 Tbsp. soy sauce in a small bowl. Have all your other ingredients prepped and ready to go (once you start cooking, there isn't a stopping point and you'll need them handy).
- Heat 1 Tbsp. oil in a large skillet (not nonstick) over high. When oil is shimmering and slides quickly across surface of pan, add scallions and ginger and cook, tossing, until scallions are browned and softened, about 2 minutes. Add asparagus and a pinch of salt and cook, tossing often, until asparagus is bright green and crisp-tender, about 4 minutes. Transfer asparagus mixture to another medium bowl.
- Heat remaining 1 Tbsp. oil in same skillet over high. When oil is shimmering again, add shrimp mixture and arrange in a single layer in skillet. Cook, undisturbed, until shrimp are pink around the edges and first side is golden, about 1 minute. Toss and continue to cook until shrimp are opaque all the way through, about a minute or two longer. Pour in wine mixture and asparagus mixture and cook, tossing briskly, until sauce is thickened and all

ingredients are coated, about 30 seconds. Remove from heat and taste, then season with more salt, if desired.

- Divide stir-fry among plates. Serve with rice alongside, if using. Sprinkle with desired toppings.

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