

# CHEF NATHAN HYAM

Author of the classic cookbook,  
"New Thai Cuisine", 2010



## THAI LIME STIR-FRY SAUCE

- 1/2 cup chicken or vegetable broth
- 1 Tbsp. lime juice
- 1 tsp. grated lime zest
- 2 tbs. sweet chili sauce
- 1 Tbsp. soy sauce
- 1 Tbs. sesame oil

Whisk together, add to 4 cups stir fried vegetables and cook together for 1 minute.

# THAI CHILI ASPARAGUS AND PRAWN STIR-FRY

THIS SIMPLE STIR FRY RELIES ON THE NATURAL FLAVOURS OF THE INGREDIENTS. MOST STIR FRY DISHES LIKE THIS SHOW THE INFLUENCE FROM CHINESE CUISINE. THE FRESH TASTE AND AROMAS FROM THIS DISH ARE A RESULT OF COOKING QUICK OVER A HIGH HEAT. THE ASPARAGUS TIPS SHOULD STILL BE A LITTLE CRUNCHY AND BRIGHT GREEN. THE DRIED CHILIES ARE LEFT WHOLE SO THAT THEY ADD A SUBTLE CHILLI TASTE TO THE DISH THAT DOES NOT OVERWHELM THE PRAWNS.

0.5 lb. tiger prawns, shells removed  
2 Tbsp. vegetable oil  
½ onion sliced in small wedges  
1/2 lb asparagus tips (about 3 inches long)  
2 cloves garlic, diced  
4 dried whole red chilies  
1/2 red bell pepper, diced  
1 Tbsp. fish sauce  
1/4 cup chicken stock

Heat 1 Tbsp. oil in a wok and stir fry the onion, the bell pepper, and asparagus until they start to soften (about 2 minutes).

Push the onion,peppers and asparagus up the sides other wok, add 1 Tbsp. oil to the center of the wok, raise the heat to high and stir fry the garlic and chilies for 30 seconds.

Add the prawns and stir fry for one minute, now add, fish sauce and chicken stock. Cook everything together for one more minute and

Serve with rice. Serves 4.