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## Pad Prik King

*Asparagus with Red Curry Paste*

From the Manassas Gourmet Club - 4 servings  
May be made with green beans

Quantity	Ingredients	Preparation Notes
3/4 lb	Asparagus	• Snap off tough ends of asparagus
1 Tbsp	Vegetable Oil	• Cut asparagus diagonally into slices about 1/8" thick. (If using green beans, snap off ends and cut into 1" pieces.)
1/2 tsp	Red Curry Paste	• Cook vegetables in boiling salted water in a med size saucepan for three minutes or until crisp-tender. Do not overcook
1 Tbsp	Fish Sauce	• Drain
1 Tbsp	Water	• Heat a wok over med heat
1/4 tsp	Black Pepper	• Add oil and heat
		• Stir in curry paste
		• Add vegetables, stir fry 1 min
		• Add fish sauce, water and pepper, stir fry 1 min
		• Spoon onto a platter and serve.