

## Stir-Fried Asparagus Corn Recipe

### Ingredients:

1 cup tender pieces of asparagus  
1 cup boiled corn  
2 tablespoons oil  
1/2 teaspoon cumin seeds  
10 black pepper corn  
2 tablespoons dry grated coconut  
1 teaspoon crushed garlic  
1 teaspoon chopped green chilies  
1/4 teaspoon turmeric powder  
1/4 teaspoon garam masala  
2 tablespoons lemon juice  
1/2 cup chopped coriander leaves  
Salt to taste

### Method:

Heat oil, add cumin seeds and pepper corn. When they become brown, add dry grated coconut, crushed garlic and green chilies. Sauté until golden brown and fragrant. Add asparagus pieces and corn. Add salt and turmeric powder. Stir fry on Low Heat to cook asparagus. Mix garam masala, lemon juice and coriander leaves. Mix and continue to fry for a few more minutes until corn and asparagus are coated with spices. Serve hot with rotis.

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