



## Auspicious Asparagus With Salted Egg

### Ingredients

- 1 tbsp Corn Oil
- 250 g Asparagus Spears
- 100 g Chive Flowers
- 1 tbsp Chopped Garlic
- 1 Red chili
- 2 Cooked Salted Egg Yolks
- 200 ml NESTLÉ Low Fat Milk
- 1 sudu kecil MAGGI® CukupRasa™

### Instruction

1. In a wok, pour in one tablespoon of oil and wait until it gets hot and starts smoking lightly.
2. Then, add in the asparagus and chive flowers and stir fry over high heat for 3 minutes or until it is just cooked. Dish onto a serving plate.
3. Using the same wok, add in another tablespoon of oil and stir fry the garlic and chilli until fragrant.
4. Next, add in the mashed egg yolks and milk. Stir the ingredients over low heat until the liquid comes to a boil and slightly thickens.
5. Finally, season with MAGGI® CukupRasa™ and pour over the asparagus.
6. Best enjoyed while it's hot with steamed white rice.

### Nutrition

Carbohydrates	6.02 g
Energy	85.53 kcal
Fats	5.39 g
Protein	4.37 g

16 Minutes

6 servings