

## Thai Chicken, Asparagus, and Baby Corn

<http://userealbutter.com/2013/03/18/thai-chicken-asparagus-baby-corn-recipe/>

2 tbsps vegetable oil  
1 large clove garlic, minced  
1/2 cup green onions, cut into 1-inch strips  
1 lb. chicken (thigh meat preferred, but breast meat is fine), cut into 1/2-inch pieces  
1 1/2 tbsps fish sauce  
1 1/2 tbsps oyster sauce  
2 tsps dark soy sauce  
2 tsps white vinegar  
1 tsp sugar  
1 lb. fresh asparagus (fat asparagus is better), cut diagonally into 1-inch pieces  
15 oz. baby corn  
15 oz. straw mushrooms  
2 tsps cornstarch  
1/2 cup water

Heat a tablespoon of vegetable oil in a large frying pan or wok over high heat. Stir in the garlic until fragrant (less than 30 seconds). Add the chicken to the pan and stir-fry until just cooked. Remove from pan and set aside. Combine the fish sauce, oyster sauce, dark soy sauce, white vinegar, and sugar in a small bowl or cup. Stir to dissolve the sugar and set aside. Add the second tablespoon of vegetable oil to the pan or wok over high heat. Add the asparagus and sauté until the spears become a deep green. Stir in the baby corn and mushrooms. Add the cooked chicken back into the pan with the green onions. Pour in the sauce mixture and give everything a good stir to coat everything evenly. Mix the cornstarch with the water and stir it into the pan to thicken the sauce. Serve hot. Serves 4-6.