WOK SEARED CHICKEN TENDERS WITH ASPARAGUS  
  
Ingredients  
  
• 1 tablespoon toasted sesame oil  
• 1 1/2 pounds fresh asparagus, tough ends trimmed, cut into 1-inch pieces  
• 1 pound chicken tenders, (see Ingredient Note), cut into bite-size pieces  
• 4 scallions, trimmed and cut into 1-inch pieces  
• 2 tablespoons minced fresh ginger  
• 1 tablespoon oyster-flavored sauce  
• 1 teaspoon chile-garlic sauce, (see Ingredient Note)  
• 1/4 cup shelled salted pistachios, coarsely chopped  
  
Preparation  
  
1. Heat oil in a wok or large skillet over high heat. Add asparagus; cook, stirring, for 2 minutes. Add chicken; cook, stirring, for 4 minutes. Stir in scallions, ginger, oyster sauce and chile-garlic sauce; cook, stirring, until the chicken is juicy and just cooked through, 1 to 2 minutes more. Stir in pistachios and serve immediately.