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Chile-Spiced Asparagus

Prep Time: 5 mins

Cook Time: 10 mins

Total Time: 15 mins

Ingredients

- 1 tablespoon oil, olive, extra virgin
- 2 bunch(es) asparagus, tough ends trimmed, cut into 1-inch pieces
- 1 tablespoon water
- 1 1/2 teaspoon chili powder, or 1 teaspoon smoked paprika
- 3/4 teaspoon garlic powder
- 1/2 teaspoon salt
- 2 tablespoon vinegar, sherry, or red-wine vinegar

Preparation

1. Heat oil in a large nonstick skillet over medium-high heat. Add asparagus and water; cook, stirring often, 4 to 5 minutes.
2. Add chili powder (or paprika), garlic powder and salt; cook until the asparagus is tender-crisp, about 1 minute.
3. Remove from heat, add vinegar and stir to coat.