

Martin Yan's CHINA

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Corn Stir-Fry

Makes 4 servings

3 ears fresh corn, shucked or 2 cups thawed frozen corn kernels
½ teaspoon Sichuan peppercorn, toasted
2 tablespoons vegetable oil
1 tomato, cored and diced
½ red bell pepper, diced
¼ cup onion, diced
¼ cup jicama, peeled and diced
¼ cup diced pressed tofu
3 tablespoons water chestnuts, chopped
1 tablespoon soy sauce
½ teaspoon salt
¼ teaspoon sugar
3 sprigs cilantro, leaves and stems chopped

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If using fresh corn, shave the kernels off each ear with a sharp knife. Transfer to a bowl and set aside.

In a small frying pan, toast the Sichuan peppercorns over medium heat, shaking the pan frequently, until fragrant and lightly toasted, 1-2 minutes. Immediately pour onto a plate to cool.

Place a stir-fry pan over medium-high heat. Add the oil, swirling to coat the sides. Add the corn, tomato, bell pepper, onion, jicama, tofu, and water chestnuts and stir-fry until vegetables are tender-crisp, about 2 minutes. Add soy sauce, salt, sugar, and Sichuan peppercorns, toss until well combined. Transfer to a serving plate, garnish with cilantro and serve.

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