

Stir Fry - Thai Noodles
Brienne Leach - DFAIT/MAECI

Ingredients:

- 12 ounces uncooked fettuccine or linguine
- 2 cups sliced sweet red pepper
- 1 cup snow peas, trimmed and halved
- 1/3 cup chopped green onion
- 1/3 cup low sodium chicken broth
- 2 tsps sesame oil
- 2 tsps peanut butter
- 1½ tsps soy sauce
- 1 tsp white or rice vinegar
- 1 tsp grated ginger root
- 1 clove garlic, minced
- ½ tsp crushed red pepper flakes
- 1 lb cooked shrimp (thaw first if frozen)

Instructions:

- Cook pasta according to package directions. Drain and keep warm. While pasta is cooking, prepare sauce. In a large saucepan combine all ingredients except shrimp. Bring to a boil. Reduce heat to medium. Cook and stir for 3-4 minutes until vegetables are tender and crisp and sauce is bubbly and slightly thickened
- Stir in shrimp and cook just until heated through. Do not overcook shrimp or shrimp will be rubbery. Toss hot shrimp in sauce with pasta and serve immediately