

### Thai Pasta with Shrimp

Prep Time: 15 minutes

Cook Time: 10 to 14 minutes

Makes: 6 servings



*To save time, purchase fresh or frozen shrimp that is already peeled. For a change of pace, substitute cooked chicken or turkey for the shrimp.*

### Ingredients

- 3 tablespoons peanut butter
- 3 tablespoons soy sauce
- 8 oz. dried spaghetti or pappardelle
- 3/4 cup Safeway SELECT Enlighten Lime and Cilantro Dressing/Marinade
- 1/3 cup chopped peanuts
- \*Dash chili oil or Tabasco sauce to taste, if desired
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- 1 1/2 tablespoons sesame oil
- 1 pkg (16 ounces) fresh vegetables for stir-fry (broccoli with snow peas and carrots)
- 1 lb. large or medium peeled shrimp

[Register](#) for a shopping list.

### Instructions

1. Bring a large pot of salted water to a boil. Remove carrots from package and slice. Cut broccoli into small flowerets. Cut snow peas in half.
2. Make sauce by whisking all ingredients until smooth.
3. Add pasta and carrots to boiling water. Cook according to pasta package directions.
4. About 4 minutes before pasta is done, add remaining vegetables. Cook for 3 minutes and add shrimp. Cook for 1 minute or until pink and cooked through.
5. Drain pasta and vegetables. Return to pan or place in bowl. Add sauce and toss well. Divide among plates and sprinkle with nuts.



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