

haddy's shrimp pasta

recipe: inspired by haddy beaucoup

Yields 4-6 servings.

- 12 oz. whole wheat linguine (I use one 375 gram package)
- 1/3 cup chopped green onion
- 1/2 cup sodium-reduced chicken broth
- 2 teaspoons sesame oil
- 2 tablespoons peanut butter
- 1 1/2 tablespoons soya sauce
- 1 tablespoon balsamic vinegar
- 1 teaspoon freshly grated ginger
- 1 clove garlic, minced
- 1/2 teaspoon red pepper flakes
- 1 lb. cooked, deveined shrimp (if using frozen, defrost first)
- 1 large red pepper cut into thin strips about 1/4-1/2 inch wide x 2 inches long
- 1 cup frozen, shelled edamame, defrosted

Cook the pasta according to package instructions, drain and then cover and set aside.

In a large skillet, over medium-low heat, cook the green onion, chicken broth, sesame oil, peanut butter, soya sauce, balsamic vinegar, ginger, garlic, and red pepper flakes until thickened slightly (about 5 minutes). Add in the shrimp and cook until the shrimp is heated through (about 2-3 minutes).

Toss the cooked linguine, red pepper, edamame and sauce together and serve.

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