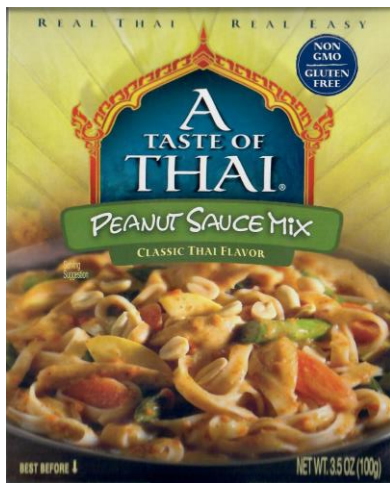


Thai Shrimp with Coconut Peanut Sauce

The recipe for this dish uses *A Taste of Thai Peanut Sauce Mix*. It is usually available at Busch's in Ann Arbor or the large Harris Teeter on 17. I like radiatore pasta because I can eat it with a large spoon and it holds a lot of sauce.



Ingredients:

- 14 oz. can of coconut milk
- 1/2 lb. medium fresh shrimp
- 1/4 cup lightly salted roasted peanuts
- 1 Tbsp. vegetable oil
- 1 handful of snow peas or sugar peapods
- 1 handful of fresh bean sprouts
- 1/2 red bell pepper
- 1 Tbsp. fish sauce
- 1/2 lime

- 1 Tbsp. cilantro
- 1 1/2 cups Radiatore pasta (or rotini)

Equipment

- Food mill
- Wok or large pan
- Sauce pan

Thai Shrimp with Coconut Peanut Sauce:

☑	Directions	Time (min)	
	Peel 1/2 lb. shrimp and rinse	10	
	Bring pot of water to boil. Add 1 1/2 cups pasta and cook until al dente		
	Cut 1/2 red bell pepper into 1/2" pieces	2	
	Chop 1/2 cup peanuts	2	
	Chop cilantro	2	
	In a sauce pan, combine 1 can of coconut milk with both packets inside the Peanut Sauce Mix package	2	19
	Wash snow peas, cut off end and strip string from the spine of each, and then cut in half	5	
	Bring to a boil, stirring frequently	2	
	Reduce heat and cook until thickened then reduce heat	4	
	In a wok or large skillet, heat 1 Tbsp. oil	1	
	Sauté shrimp over high heat until light pink	1	
	Remove shrimp to a bowl. Sauté red pepper.	2	
	Drain pasta	1	
	Return shrimp to the wok. Add bean sprouts. Heat over medium heat.	2	
	Add peanut sauce and 1/4 cup of the course chopped peanuts	1	
	Add 1 Tbsp. fish sauce and stir	1	
	Add pasta and stir to coat the pasta	1	
	Serve. Squeeze a few drops of lime juice on each dish.	2	
	Garnish with cilantro and 1/4 cup chopped peanuts	1	
	Total	42	