

Thai Shrimp Linguine

Ingredients

1/2 pound medium shrimp, peeled
& deveined
1 package, 9 oz, refrigerated linguine
1 cup fresh snow peas
2 cups shredded carrots
1/2 lb sliced mushrooms
1 cup Thai peanut sauce

Directions

Cook linguine according to package directions, adding snow peas and linguine at the same time.

Meanwhile, in a large skillet, cook carrots & mushrooms in oil over medium heat for 3 minutes. Add shrimp. Cook & stir 3 minutes longer, or until shrimp turn pink. Stir in peanut sauce; heat through.

Drain linguine and snow peas. Transfer to serving bowl. Top with shrimp mixture. Toss to coat.

Serves: 3

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