

# Nutty Shrimp Pasta

(SF, W, F, P, S, SES, TN, SUN)

## *Ingredients:*

- 1 pound frozen shrimp**
- 8 ounces angel hair pasta**
- 1 Tablespoon olive oil**
- 1 medium onion**
- 16 ounces frozen pepper strips**

## *Sauce:*

- 1 1/2 cups vegetable sauce**
- 3 tablespoon all-purpose flour**
- 1/4 cup thai peanut sauce**

## *Topping:*

- 1/4 cup Dry Roasted Peanuts**

## *Directions:*

Defrost shrimp and peppers in the refrigerator overnight. Cook the pasta according to the packaged directions. Drain and set aside. While the pasta is cooking, heat olive oil in a large sauce pan. Add onion and cook for 2 minutes. Add peppers and cook for another 2 minutes. In a small bowl, whisk together broth, flour and peanut sauce. Add sauce to onions and peppers and bring to a simmer while stirring. Reduce heat and stir for another 2 minutes until mixture thickens. Add the pasta and shrimp and heat through. Top with peanuts and serve.