



Cilantro Lime Noodles with Shrimp and Snow Peas

Ingredients (Makes 4-6 servings. Prep time: 30 minutes.)

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| 8 ounces angel hair pasta or vermicelli rice noodles | 2 limes, zest and juice |
| 4 tablespoons olive oil | ¼ cup rice wine vinegar |
| ¼ pound snow peas, trimmed and cut in half crosswise | ¼ teaspoon ground cayenne pepper |
| ¼ pound carrots, peeled and cut into matchsticks | 2 ounces baby spinach leaves (about 1 packed cup) |
| 1 tablespoon fresh garlic, minced | ¼ cup fresh cilantro, minced |
| 1 pound cooked shrimp (21-25 count size) peeled and deveined | Salt and freshly ground black pepper, to taste |

Preparation

Cook pasta according to package directions. Drain.

Heat 2 tablespoons of olive oil in a large skillet over medium heat. Add the snow peas, carrots, and garlic and sauté for about 2 minutes. Add the shrimp, lime zest and juice, rice wine vinegar and cayenne pepper and sauté another 3 minutes until heated through. Remove from heat; toss with baby spinach, cilantro, 2 tablespoons olive oil and cooked pasta. Season with salt and pepper and serve with extra lime wedges.

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Ingredient checklist

PRODUCE

- Snow peas
- Carrots
- Garlic
- Limes
- Baby spinach
- Cilantro

GROCERY

- Angel hair pasta or rice vermicelli
- Olive oil
- Rice wine vinegar

MEAT/SEAFOOD

- Cooked shrimp

SPICES/SEASONINGS

- Cayenne pepper
- Sea salt
- Black pepper

Serving suggestion

Whether served as a hot entrée or cold salad, eggrolls or spring rolls are a great accompaniment for this dish, along with Thai iced tea and mango sorbet.

Nutritional information per serving

309 calories	34 g carbohydrate
10 g fat	3 g fiber
103 mg cholesterol	20 g protein
116 mg sodium	

The nutritional values and information provided are approximations.