

Maine Arts Camp

Recipe: "Bow Thai" Pasta

Chef Charlie Limoggio CEC

Yield: 4 servings, about 2 cups each

Quantity	Measure	Ingredient	Special Instructions
8	Ounces	Farfalle pasta (bow tie)	About 3 ½ cups raw
1	Pound	Peeled & deveined shrimp	
16	Ounces	Frozen stir fry vegetables	
½	Cup	KRAFT GOOD SEASONS ASIAN sesame with ginger dressing	Or other sesame ginger dressing

Instructions: ½ cup dry roasted peanuts can be used as a garnish

1. Cook pasta as directed on package, adding shrimp and vegetables to the cooking water for the last 5 min. of the pasta cooking time. Drain well. Place in large bowl.
2. Add dressing; toss to coat.
3. Sprinkle with the peanuts if desired just before serving.