



FLOUR CITY PASTA

THAI FETTUCCHINE WITH SPICY ASIAN STIR FRY

Ingredients:

- 1 lb. Thai Fettuccine cooked al dente (about 8 minutes).
- 2 Tbs peanut oil
- 1 medium onion
- 4 cloves garlic
- 1 head bok choy, chopped
- 2 cups broccoli
- ½ cup snow peas
- 1 red bell pepper
- 4 Tbs. hoisin sauce
- 2 Tbs. garli-chili sauce
- ½ cup chopped peanuts

Directions:

1. Cook pasta drain and set aside, reserving 1 cup cooking water.
2. Heat oil in a large skillet over medium heat. Add onion and garlic and sauté until golden.
3. Add bok choy, snow peas and bell pepper.
4. Stir fry 5 minutes add ¾ cup water, cover and simmer another 5 minutes.
5. Stir in hoisin and chili sauce.
6. Stir in pasta adding ½ cup reserved water. Add more water if mixture seems dry.
7. Garnish each serving with chopped peanuts.

Pasta Ingredients: Organic Durum Semolina, Organic Five Spice, Organic Cayenne Powder, Organic Ginger Powder, Natural Wheat Protein, Water

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