

## **Angel Hair with Shrimp Sesame Sauce**

Recipe Cookbook: Fabulous Food Associations

Prep Time: 45 minutes

Cooking Time: 25 minutes

### **INGREDIENTS:**

8 oz angel hair pasta, uncooked  
1 lb asparagus, trimmed & cut into 1" pieces  
2 tsp Crisco vegetable oil  
5 garlic cloves, chopped  
1 C mushrooms, sliced  
1/4 C low sodium soy sauce  
2 TBS Asian sesame oil  
1 TBS brown sugar  
3 TBS chutney  
2 TBS sesame seeds, toasted  
1 bunch scallions, finely chopped  
1/2 C white vinegar  
1 lb medium shrimp, shelled

### **DIRECTIONS:**

Prepare pasta according to package directions; 2 minutes before pasta is done, add asparagus pieces. When pasta & asparagus are done, drain. Place oil, garlic & mushrooms in 2-quart saucepan. Sauté 3-4 minutes - add soy sauce, sesame oil, brown sugar, chutney, toasted sesame seeds, scallions & vinegar. Simmer 3-5 minutes. Add shrimp to sauce & cook for another 5-8 minutes.

Toss shrimp/sauce with pasta & asparagus - serve.

Serves: 4-6