

# Spicy Shrimp Pasta

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Total Time: 30 minutes
- Servings: 6

## Ingredients:

---

- 4 cloves garlic, minced
- 1 tablespoon Carlini Vegetable Oil
- 2 cups shredded cabbage
- 12 ounces Fremont Fish Market Medium Easy Peel Raw Shrimp, thawed, peeled
- 1 tablespoon plus 1 teaspoon Baker's Corner Brown Sugar
- 2 teaspoons Lunch Buddies Fruit Bowl Pineapple Tidbits in Juice, juice only
- 1 tablespoon plus 2½ teaspoons Burman's Reduced Sodium Soy Sauce
- 1 tablespoon lime juice
- ½ cup Burman's General Tsos's Sauce
- 2 teaspoon Stonemill Crushed Red Pepper
- 8 ounces Reggano Angel Hair Pasta
- 3 green onions, sliced
- ¼ cup cilantro, chopped
- 2 tablespoons Southern Grove Dry Roasted Unsalted Peanuts
- 1 lime, cut into wedges

---

## Directions:

1. In a large sauté pan over medium-high heat, sauté garlic in oil until fragrant. Add cabbage and cook until slightly wilted. Add shrimp and cook until just pink.
2. In a medium bowl, combine the pineapple juice, soy sauce, lime juice, chili sauce and crushed red pepper. Add to pan, simmer for 5 minutes.
3. Cook pasta according to package instructions. Drain well. Add to sauté pan, coating noodles with sauce. Stir to combine with the pasta.
4. Toss in green onions, cilantro and peanuts. Serve with lime wedges.



Recipe Courtesy of:  
ALDI Test Kitchen