

Sweet and Spicy Shrimp with Rice Noodles (Cooking Light Recipe)

1 tablespoon rice vinegar
2 1/2 teaspoons honey
1 tablespoon sambal oelek (ground fresh chile paste, such as Huy Fong)
1 tablespoon lower-sodium soy sauce
12 ounces peeled and deveined medium shrimp
4 ounces uncooked flat rice noodles (pad thai noodles)
1 tablespoon peanut oil
2 tablespoons chopped unsalted cashews

1 tablespoon thinly sliced garlic
2 teaspoons chopped peeled fresh ginger
1 green Thai chile, halved
12 sweet mini peppers, halved
3/4 cup matchstick-cut carrot
1/4 teaspoon salt
3/4 cup snow peas, trimmed
3/4 cup fresh bean sprouts

Preparation

1. Combine first 4 ingredients in a medium bowl, stirring well with a whisk. Add shrimp to vinegar mixture; toss to coat. Cover and refrigerate 30 minutes.
2. Cook noodles according to package directions, omitting salt and fat; drain. Rinse with cold water; drain.
3. Heat a large skillet or wok over medium-high heat. Add oil to pan; swirl to coat. Add cashews, garlic, ginger, and chile to pan; stir-fry 1 minute or until garlic begins to brown. Remove cashew mixture from pan with a slotted spoon, and set

aside.

4. Increase heat to high. Add sweet peppers, carrot, and salt to pan; stir-fry 2 minutes. Add shrimp mixture (do not drain); stir-fry 2 minutes. Stir in noodles and peas; cook 1 minute, tossing to coat. Return cashew mixture to pan. Add bean sprouts; cook 1 minute or until thoroughly heated, tossing frequently.