

Garlic and Lemongrass Shrimp with Spicy Coconut Noodles



Ingredients:

Garlic and Lemongrass shrimp:

32 large shrimp, peeled and deveined
3 cloves garlic, minced
1 fresh lemongrass stalk, trimmed and chopped
¼ cup fish sauce
½ cup olive oil
¼ cup granulated sugar
Salt and pepper

Spicy Coconut Noodles:

1 box whole wheat fettuccini
1 can light coconut milk
1 can tomato paste
1 tablespoon chili powder
1 tablespoon adobe pepper sauce
Salt and Pepper
1 bunch green onions, sliced

Directions:

For the shrimp:

- 1) Combine the garlic, lemongrass, fish sauce, olive oil and granulated sugar in a large bowl.
- 2) Add the shrimp to the bowl; stir well, coating the shrimp and then cover the bowl and place it in the refrigerator for 30-45 minutes.
- 3) If you're using bamboo or wooden skewers, place them in a large bottle, filled with water and soak them while the shrimp marinate. This will prevent your sticks from burning while cooking the shrimp.
- 4) Light a grill and set to medium-high heat.
- 5) Thread the shrimp onto the skewers and lightly season with salt and pepper.
- 6) Grill the shrimp for 2 minutes on each side until cooked through. Place the skewers on a platter and put them in the oven at 200 degrees to keep warm.

For the Noodles:

- 1) Cook the pasta according to package directions, drain and set aside.
- 2) In a large saucepan over medium heat, combine the coconut milk, tomato paste, chili power, and adobe sauce and simmer until a low boil, about 3-4 minutes. Season with salt and pepper and then reduce heat and simmer 2-3 minutes longer.
- 3) Stir the cooked noodles into the sauce and toss until the pasta is coated.
- 4) Portion the noodles onto plates, sprinkle the green onions on top and serve with a skewer of the grilled shrimp. Other optional toppings: fresh bean sprouts, toasted coconut or chopped basil.