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Cold Sesame Noodles

Yield: 2-4 servings

Ingredients:

1 lb. spaghetti
3 Tbs. soy sauce
2 Tbs. rice wine vinegar
1/2 tsp. dried hot pepper flakes
2 Tbs. packed brown sugar
1/2 cup chunky peanut butter
2 Tbs. Oriental sesame oil
1 clove garlic, minced
1/2 cup low sodium chicken broth

Instructions:

1. Cook spaghetti in salted water until al dente. Drain and rinse under cold water until cool. Set aside in a saucepan.
2. Combine a ingredients and simmer over low heat until smooth.
3. Cool slightly and toss sauce with cooked pasta.

J.Noelle Note:

I topped the noodles with thinly sliced green onion and toasted sesame seeds

Coconut Milk, Curry Shrimp Soup

Yield: 3 servings

Ingredients:

2 Tbs. vegetable oil
1 medium onion, diced
1 stalk celery, sliced
1 lb. large shrimp, peeled and de-veined, thawed if frozen
1 can slivered water chestnuts, drained
2 1/2 tsp. curry powder, or more to taste
Two 14 1/2-oz cans low-sodium chicken broth
14-oz. can unsweetened coconut milk
14-oz. can plum tomatoes, with their juice
juice of one lime
Kosher salt
ground black pepper
1/2 cup chopped fresh cilantro (optional)

Instructions:

1. Heat oil in a large saucepan over medium heat.
2. Add onion, celery and curry powder and cook, stirring, until softened and just beginning to brown.
3. Add chicken broth, coconut milk and tomatoes, stirring to break up tomatoes.
4. Add shrimp and water chestnuts.
5. Bring soup to a simmer and cook about 10 minutes.
6. Add limejuice and salt and pepper to taste.
7. Ladle soup into bowls, sprinkle with cilantro if desired, and serve.

J.Noelle Note:

Next time I would simmer the soup without the shrimp for 10 to 15 minutes, puree with an immersion blender until smooth, then add cooked shrimp (without tails) and simmer until shrimp is heated through. I would also add 1 to 2 tablespoons of fish sauce along with the broth, tomatoes and coconut milk.

Steamed Vegetables with Rice Wine Vinaigrette

Yield: 2-3 servings

Ingredients:

16 oz. bag frozen Asian style vegetable mix
2 Tbs. rice wine vinegar
2 Tbs. vegetable oil
3 Tbs. toasted sesame oil
1 Tbs. soy sauce
1/2 tsp. brown sugar
pinch red pepper flakes
1 Tbs. toasted slivered almonds or sesame seeds (optional)
finishing salt

Instructions:

1. Steam or boil vegetables until tender crisp. Drain and place in a bowl.
2. Whisk all remaining ingredients (except almonds and seeds) together in a small bowl.
3. Pour over vegetables and stir to combine. Set aside at room temperature to marry the flavors.
4. When ready to serve, turn vegetables onto a rimmed platter and sprinkle with nuts or seeds and finishing salt.