

Shrimp with Rice Noodles

Courtesy of Carole's Creations

Prep Time: 10 minutes

Standing time: 15 minutes

Cooking Time: 5 minutes

Serves: 2

CChints: Rice noodles can be found in the Asian section of most markets. When these thin white noodles are cooked they turn opaque, or slightly clear. To serve 4, double this recipe.



1/2 of a 6 ounce package of Rice Stick Vermicelli Noodles

14 ounce can reduced fat chicken broth, divided

1 cup water + more if needed

1/2 pound shrimp, peeled and deveined

1 cup sliced yellow squash and/or zucchini

1/2 teaspoon Molly McButter® (butter flavor seasoning)

1 teaspoon olive oil

1/4 cup yellow onion, minced

1 glove minced garlic, fresh or from a jar

3/4 teaspoon refrigerated ginger paste or freshly grated

1/4 cup shredded carrots

Put the noodles in a large bowl and add 1/3 cup of the chicken broth and 1 cup water. If the water doesn't cover the noodles, add more water until they are covered. Set aside for 15 minute. During this time you can prepare the rest of this dish.

Rise, peel and devein the shrimp. Put in a bowl and set aside. In a microwave safe bowl put the raw vegetables and sprinkle with Molly McButter. Cover and set aside.

Heat the oil in a nonstick skillet over medium heat. Add the onions and stir often for 5 minutes until they start to turn brown. Add the garlic and cook for 1 minute. Slowly pour in the rest of the chicken broth and blend in the ginger and carrots.

When the noodles have finished their 15 minute soak that means it's time to cook the shrimp and vegetables. Add the shrimp to the chicken broth mixture. Lift the noodles out of the bowl and add them to the pan, reserving their soaking liquid.

Stir and cook for 3-4 minutes until the shrimp turn pink and begin to curl up. Be careful not to over cook. If the mixture has become too dry, add 1/4 to 1/2 cup of the reserved liquid.

Put the container of vegetables in the microwave, slightly covered. Heat for 1 -2 minutes on high or until they are to your desired tenderness.

Divide the shrimp and noodles evenly onto plates and serve the vegetables on the side. Enjoy!