

COMPLIMENTS OF BITTERSWEET HERB FARM

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Shelburne, MA 01370

Chef Randy Tomasacci

Dish: Chipotle peanut pasta with shrimp, Suggested Wine(s) Dry or Semi Dry Riesling

1 Tablespoon of Bittersweet Herb farm Chili Pepper with Garlic Oil
1 teaspoon butter
1 medium onion diced
1 small Red Bell Pepper diced
1 cup sliced shitake mushrooms
8 oz peeled and deveined medium shrimp
4-6 Tablespoons of Bittersweet Herb Farm Peanut Chipotle Finishing Sauce
8 oz of cooked Fettuccini
1 small Leek cleaned and sliced into finely sliced rings
2 oz bean sprouts
½ cup fresh basil leaves, Sliced thinly
2 oz crushed peanuts
Salt and pepper to taste

Put oil and butter in a pre heated 12' sauté pan. Add onion and Red Bell Pepper, cook until slightly browned. Add mushrooms and cook additional 2 minutes adding salt and pepper. Add shrimp and cook until they start to turn pink, no more. Add cooked pasta and cook until it's heated through. (Approx 1 minute). Remove from heat and Add Peanut Chipotle Finishing Sauce, stirring sauce through out the dish. Transfer onto a large serving platter and add Leeks, bean sprouts, basil and crushed peanuts. Drizzle additional teaspoon of Finishing sauce on top of dish when it's all assembled.