

# Recipe of the Week: Southwest Peppered Shrimp

## Ingredients:

- Cellophane noodles
- Shrimp
- Scallions
- 2 tablespoons of garlic olive oil
- ¼ cup of chicken broth
- 2 teaspoons of corn starch
- ¼ cup of chopped chipotle peppers
- 2-3 tablespoons of white wine vinegar

## Directions:

Set noodles in a bowl of hot (not boiling) water and leave for 10 minutes. Drain and set aside.

Add your olive oil and turn your Disc-It to medium-high heat. After a about a minute, add the shrimp (They can be peeled or not. This is up to you.), stirring occasionally. While the shrimp is cooking (about 7 minutes), add the chicken broth, cornstarch and peppers into a bowl and whisk until the ingredients are blended together.

Next, pour your broth and peppers concoction, and your noodles, into the Disc-It, and toss with the shrimp, finally adding some white wine vinegar and scallions.

Once the noodles and shrimp are tossed and mixed together, serve by heaping a large spoonful onto a plate. Enjoy!