

Asian Garlic Spaghetti

Serves 4

- 227 g spaghetti
- 340 g medium shrimp, *peeled and deveined*
- 1 T olive oil
- 340 g cremini mushrooms, *sliced*
- 1 red bell pepper, *diced*
- 2 zucchinis, *diced*
- 1 carrot, *grated*
- 2 T chopped fresh cilantro leaves

Sauce

- 80 ml soy sauce
- 3 cloves garlic, *minced*
- 2 T brown sugar, *packed*
- 1 T Sriracha, *or more, to taste**
- 1 T oyster sauce
- 1 T freshly grated ginger
- 1 tsp sesame oil

1. In a small bowl, whisk together **soy sauce, garlic, brown sugar, sriracha, oyster sauce, ginger** and **sesame oil**; set aside.
2. In a large pot of boiling salted water, cook **pasta** according to package instructions; drain well.
3. Heat **olive oil** in a large skillet over **medium high heat**.
4. Add **shrimp** and **2 T soy sauce mixture**, and cook, stirring occasionally, until pink, **about 2-3 minutes**; set aside.
5. Stir in **mushrooms, bell pepper, zucchinis** and **carrot** to the skillet. Cook, stirring frequently, until tender, **about 3-4 minutes**.
6. Stir in **spaghetti, shrimp** and **remaining soy sauce mixture** until well combined, **about 2-3 minutes**.
7. Serve immediately, garnished with **cilantro**, if desired.

