

BOW-THAI CHICKEN by GE

INGREDIENTS:

3 cups uncooked bow-tie (farfalle) pasta (7 1/2 oz)

1/8 teaspoon curry powder

2 teaspoons soy sauce

1/2 to 3/4 lb chicken breast strips for stir-fry, cut in half crosswise

1 tablespoon vegetable oil

1 bag (1 lb 5 oz) frozen stir-fry vegetables

2 teaspoons lime juice

1 teaspoon creamy peanut butter

3/4 cup Alfredo sauce

3 tablespoons coconut

3 medium green onions, sliced (3 tablespoons)

Lime wedges, if desired

METHOD:

In 3-quart saucepan, cook pasta as directed on package; drain. Return to saucepan; cover to keep warm.

Meanwhile, in medium bowl, mix curry powder and soy sauce. Add chicken; toss to coat. In 10-inch skillet or wok, heat oil over medium-high heat. Add chicken; cook and stir 4 to 5 minutes or until no longer pink in center.

Add frozen sauce and vegetables from meal starter; heat to boiling. Reduce heat; cover and cook 6 to 9 minutes, stirring frequently, until vegetables are crisp-tender. Stir in lime juice and peanut butter.

Stir Alfredo sauce into cooked pasta to coat. Spoon vegetable mixture over pasta mixture; stir until well mixed. Spoon onto individual serving plates; top with coconut, onions, and peanuts from packet. Garnish each with lime wedge.