

## UNMEAT NUGGETS KUNG PAO PASTA

### Ingredients

1 pack	Unmeat Nuggets, thawed
1 cup	oil
2 tbsp	oil
½ head	garlic, minced
1 inch knob	ginger, peeled, minced
1 tbsp	hoisin sauce
2 tbsp	creamy peanut butter (JIF brand)
1 tbsp	rice vinegar
1 tbsp	Chinese cooking wine (Shaosing)
1 tbsp	soy sauce
½ cup	vegetable broth
1 pc	red bell pepper, sliced
3-4 pcs	rehydrated shiitake mushrooms, sliced
4 tbsp	peanuts, toasted
½ cup	spring onions, cut into 2" long pieces
2 tsp	sesame oil
1 tsp	salt
½ tsp	ground black pepper
200g	uncooked spaghetti, cook according to package directions

### Procedures

1. Fry the Unmeat Nuggets in oil. Let it drip on a paper towel top drain excess oil.
2. In a large saute pan, heat oil. Saute garlic and ginger until aromatic. Add the shiitake mushrooms, hoisin, creamy peanut butter, rice vinegar, Chinese cooking wine, soy sauce and vegetable broth. Simmer until well blended and sauce a bit thickened.
3. Add the red bell pepper, spring onions and peanuts. Toss until coated well.
4. Add the cooked spaghetti noodles, salt and pepper. Toss until coated well. Lastly finish with the sesame oil, toss well.
5. Put on serving plates and top with the cooked crunchy Unmeat Nuggets.

Yield 3- 4 pax