



HOME CHEF

Thai Linguine in Chili Peanut Sauce

With Shiitake Mushrooms and Bok Choy



This seamless fusion of Thai and Italian cuisines brings together a hearty plate of linguine pasta with classic Thai peanut sauce spiked with soy, ginger and a touch of spice. Usually served as a condiment alongside skewers of chicken, beef or pork called “satays,” this sauce melds perfectly with the linguine. Fresh shiitake mushrooms, snow peas and carrot round out a vegetarian dish that satisfies without weighing you down.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

NUTRITION

Calories: 853
Carbohydrates: 110g
Fat: 47g
Protein: 30g
Sodium: 2007mg
per serving

DIETARY

DRINK PAIRING

Riesling
Chardonnay
IPA

INGREDIENTS

1 Carrot
4 oz. Shiitake Mushrooms
1 Baby Bok Choy
1 Lime
5 oz. Creamy Peanut Butter
2 Tbsp. Soy Sauce,
Gluten-Free
4 oz. Half and half
2 Tbsp. Sriracha
7 oz. Linguine
1 tsp. Sesame Oil
2 ½ oz. Snow Peas

WHAT YOU NEED

Olive Oil

EQUIPMENT

Medium Pot
Colander
Medium Pan
Mixing Bowl

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Prepare the ingredients

Bring a medium pot of **lightly salted water** to boil. Thoroughly rinse produce and pat dry. Peel and julienne **carrot** (slice thinly like matchsticks.) Remove and discard the stems from **shiitake mushrooms** and julienne caps. Remove any discolored outer leaves from **baby bok choy** and cut in half where the green leaves meet the white. Julienne both parts and reserve separately. Quarter **lime**.



Make the Sauce

In a small pot, combine **peanut butter, soy sauce, half and half, juice from two lime quarters**, and half of the **Sriracha** sauce. Taste and add more Sriracha if desired. Heat over low heat and stir to combine. Set aside and keep warm.



Make the Pasta

Drop **linguine** in the boiling water and stir constantly for the first 30 seconds. Cook until al dente, about 6-7 minutes. Reserve a half cup of **cooking water**, then drain linguine in a colander and toss pasta in a mixing bowl with the **sesame oil**.



Cook the Vegetables

In a medium pan, heat 1 tsp. **olive oil** over medium heat. Add **shiitake mushrooms, carrots, and white part of bok choy**. Cook until they begin to soften, about 3-4 minutes. Add **snow peas** and cook for an additional minute.



Sauce the Pasta

Add **peanut sauce** to the bowl with **linguine** and toss until well mixed. If the sauce feels too thick, add reserved **pasta cooking water** 1 Tbsp. at a time until linguine is completely coated.



Plate the Dish

Twirl **linguine** in the center of a plate. Arrange **vegetable mixture** around generously. Top with julienned **green tops of bok choy** and serve last two quarters of **lime** on the side.