

## Lime Shrimp and Fettuccini

### Fettuccini Noodles

1 2/3 oz	Water
1 Tbsp	Salt
1 lb	Fettuccini Noodles - dry
1 Tbsp	Vegetable Oil

Bring water to a boil. Add salt and stir water vigorously. While water is still moving, add pasta. Stir pasta several times to separate while water returns to full boil. Cook for 10-12 minutes. Pasta should be al dente when done. When cool, drain completely and toss with vegetable oil. Set aside until needed.

### Lime Shrimp

1 lb	Shrimp - peeled, deveined and chopped
1/8 Tbsp	Chipotle Peppers in Adobo (canned)-pureed
1/8 Tbsp	Lime Juice
1/8 tsp	Lime Rind - grated
1 tsp	Ground Black Pepper
1/8 Tbsp	Vegetable Oil
1 Tbsp	BBQ Sauce
1/4 tsp	Chili Powder
1/4 tsp	Salt
1/4 tsp	Ground Black Pepper

In a bowl, combine shrimp, chipotle pepper, lime juice, lime rind, and 1<sup>st</sup> listed black pepper. Stir together and set aside to marinate.

Drain and reserve excess marinade.

Heat sauce pan or skillet over high heat. Add oil. Add shrimp and sauté on high heat until brown. Reduce heat. Stir in reserved marinade, BBQ sauce, chili powder, salt, and 2<sup>nd</sup> listed black pepper. Cook until shrimp turns pink and sauce is desired consistency.

Serve over pasta and garnish with leftover lime wedges.

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*The Nest* convenience store located in Louisville Hall.



## Lime Shrimp and Fettuccini

### Nutrition Facts

Serving Size: 1/2 prepared recipe

Servings per Recipe: 2

Amount per Serving

**Calories 310**

Calories from Fat 50

% Daily Value

**Total Fat** 5.5g 9%

Saturated Fat 0g 0%

Trans Fat 0g

**Cholesterol** 75mg 25%

**Sodium** 535mg 22%

**Total Carbohydrate** 46g 15%

Dietary Fiber 4g 16%

Sugars 6g

**Protein** 18g

Vitamin A 9%

Vitamin C 11%

Calcium 5%

Iron 18%

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calories needs.