

Chai Thai Masta' Pasta-Great hot or cold.



- 1 (16 ounce) package uncooked linguini flour or wheat pasta
- 1/2 cup olive oil
- 1 (9.25 ounce) container cashews
- 1 cup Chai Thai Teriyaki sauce
- 1 cup of snow pea pods
- 1-2 cups of broccoli
- 1 teaspoon ground ginger
- 1 bunch green onions, diced
- optional 1 cup grilled chicken or shrimp



Bring a large pot of lightly salted water to a boil. Place linguini in the pot, cook 9 to 11 minutes, until al dente, and drain. Melt the butter in a large pot over medium heat, and saute the cashews 5 minutes, until lightly browned. Mix in the cooked linguini, teriyaki sauce, ginger, and green onion, and remaining ingredients. Continue to cook and stir until heated through. Use this dish to bribe your professor...great in take out containers!