

International Cooking

Dinner Goes Global

(NAPSA)—Turn dinner into a world-class event with meals inspired by the Mediterranean, Thailand, Italy, and the Pacific Rim. These hearty dishes can easily be added to the weekly menu and may even introduce you to new flavor combinations. The flavors of the world can now be served at your dinner table.

Thai Rice Bowl

- 3½ teaspoons HERB-Ox® chicken flavored bouillon granules
- 3½ cups hot water
- 1 tablespoon vegetable oil
- 1 cup chopped onion
- 3 cloves garlic, minced
- 1 large jalapeno pepper, minced
- 2 tablespoons curry powder
- 3 cups diced, peeled sweet potato
- 1 (14½-ounce) can diced tomatoes & green chiles
- 1 (14-ounce) can unsweetened coconut milk
- 2 cups shredded or chopped cooked chicken
- 1 tablespoon lime juice



- ½ cup creamy peanut butter
- 3 cups hot cooked jasmine or other white rice
- ½ cup chopped fresh cilantro

Dissolve bouillon granules in the hot water. Heat the vegetable oil in a Dutch oven or large saucepan. Add onion and saute for 3 minutes or until softened. Add the garlic, jalapeno and curry powder; cook and stir for 30 seconds. Add the sweet potato, prepared bouillon, tomatoes and coconut milk. Bring mixture to a boil. Reduce heat, cover and simmer until potatoes are tender, 15 to 20 minutes. Add the chicken, lime juice and peanut butter. Stir until peanut butter is dissolved and mixture is warmed through. Toss the rice with the cilantro and spoon into deep soup bowls. To serve, ladle chicken mixture over rice. Serves 4-6.

Tuscan Shrimp Pasta

- 2 cups sliced fresh mushrooms
- 1 cup chopped onion
- 2 cloves garlic, minced
- 1 tablespoon CARAPELLI® light olive oil
- ¼ cup dry white wine
- 2 teaspoons HERB-Ox® chicken flavored bouillon granules
- 1 teaspoon cornstarch
- ⅛ teaspoon ground fresh black pepper
- 12 ounces large fresh or frozen shrimp, peeled and deveined *
- 2 medium tomatoes, peeled,

- seeded, and chopped
- 9 ounces refrigerated fettuccine noodles
- ½ cup freshly grated Parmesan cheese
- ¼ cup snipped fresh parsley
- 1 tablespoon snipped fresh basil
- 1½ teaspoons snipped fresh oregano



In large skillet, cook mushrooms, onion, and garlic in oil until tender but not brown. In separate bowl, combine wine, bouillon, cornstarch and pepper. Add bouillon mixture to skillet. Cook and stir until bubbly. Add shrimp to skillet and cook, stirring occasionally until shrimp turn pink, about 5 minutes. Add fresh tomatoes and cook about 3 minutes or until warmed through. Meanwhile, prepare pasta as package directs. To serve, toss shrimp mixture with cooked pasta, freshly grated Parmesan cheese and fresh herbs. Serves 4-6.

* If using frozen shrimp, thaw prior to using.