

# Rainbow Chili Farfalle

A sweetly spicy dish that's excellent served both warm and cold  
Sunny C



## Ingredients

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- 16 oz farfalle
- 1 yellow bell pepper, diced
- 1 red bell pepper, diced
- 1 cup red cabbage, diced
- 1 bundle green onion, sliced
- 4 stalks celery, sliced
- 6 cloves garlic, minced
- 6 tbs fresh cilantro, chopped
- 1 tbs fresh ginger, minced
- 6 tbs sweet chili sauce
- 3 tbs fresh lime juice
- $\frac{1}{2}$  teas red pepper flakes
- 2 tbs olive oil

## Directions

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1. Cook pasta according to package directions.
2. While pasta is boiling, warm oil over medium-high heat. Add garlic, celery, both bell peppers, and cabbage to pan and stir fry for 5-6 minutes, until veggies are crisp-tender.
3. In a small bowl, blend chili sauce, ginger, lime juice, and red pepper flakes. When pasta and veggies are done, combine the two and toss with sauce, green onion, and cilantro.