

OVERALL time: 40 mins

Curried prawn pasta

Lazy to cook but feel like something deeply comforting? Then this recipe for curried prawn pasta hits the spot. It's packed with gentle yet complex curry spice notes and it's so easy to make

Metric

Number of servings : 4

ingredients

For the pasta

- 150 g leeks, white parts only, finely sliced
- 15 ml butter
- 15 ml vegetable oil
- 3 cloves garlic, finely minced
- 30 ml tomato paste
- 60 ml **Cape Herb and Spice Korma Curry Spice**
- 15 ml sugar
- 1 large tin chopped tomatoes
- 1 large tin small cherry tomatoes
- 1.5 ml **Cape Herb and Spice Atlantic Sea Salt - Ceramic**
- 600 g peeled frozen prawns, defrosted
- 125 ml cream
- 15 ml finely chopped parsley
- 15 ml finely chopped coriander
- Cooked tagliatelle pasta - for 4

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 10 mins | COOKING TIME: 30 mins

Add the butter and oil to a large saucepan.

Add the leeks and fry over low heat until they're soft and buttery.

Add the garlic and fry for a further minute.

Add the tomato paste and **Cape Herb and Spice Korma Curry Spice**, the sugar, salt and the

tinned tomatoes.

Place lid on and cook sauce over medium heat for fifteen minutes.

Then add the defrosted prawns and cook for a few minutes until they are just cooked through. Stir in the cream and heat for a few seconds to ensure pasta sauce is hot. Toss with tagliatelle pasta and garnish with chopped parsley and coriander to serve.

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