



The Crimson Red Rotini Curry Shrimp Pasta

Ingredients

1 ½ tbsp Red Curry Paste
12 oz Coconut Milk
1 cup Red Lentil Rotini Pasta
APN 3963755
5 Argentine Red Shrimp
2 tbsp Lime Juice
1 tbsp Mango Salsa
1 tbsp Sweet Potato Flat Bread,
fried, julienned
Salt & Pepper to taste

Preparation

1. Cook pasta in boiling salted water for about 7 minutes.
2. Drain pasta, toss in olive oil and set aside.
3. Heat coconut milk, add red curry paste to cooked pasta and let simmer for about 3 minutes.
4. In a separate pan, saute shrimp with a teaspoon of olive oil. Add salt and pepper to taste. When fully cooked, remove from heat and set aside.
5. Fold in cooked shrimp to simmering pasta.
6. Stir mixture with a wooden spoon or rubber spatula until shrimp and pasta are full coated with red curry sauce.
7. Remove from heat, plate entrée in desired dish and garnish with mango salsa and fried sweet potato flat bread.