

# Curry Flavour Prawns Spaghetti

300g San Remo Spaghetti, cook as per instruction on the packet

300g prawns, peeled, de-veined and leave tail intact

2 cloves garlic, finely chopped

1 large onion, sliced thinly

1 tbsp meat curry powder, mixed with 3 tbsp water

6 sprig curry leaves

200ml light cream

80ml water

Salt and pepper to taste

## **Garnishing :**

Chopped parsley

## **Method:**

- Heat 2 tbsp oil, sauté garlic, onion and curry leaves until fragrant. Add in curry paste and stir fry for 1 minute.
- Add in light cream and water. Bring it to a boil. Add in prawns and cook until prawns are just done. Season with salt and pepper to taste. Turn off fire.
- Toss the cooked spaghetti with the curry flavour sauce until well coated.
- Garnish pasta with parsley and serve immediately.

**Preparation time** : 20 minutes

**Cooking time** : 10 minutes

**Serves** : 4

