



## Rainbow Red Curry Pasta

*Thai cocount milk red curry tossed with a medley of seasoned vegetables, topped with sweet basil... an easy and exotic supper, or pot luck dish... mmmm*

*Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.*

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## RAINBOW RED CURRY PASTA

### Ingredients:

- 1/2 lb. salmon
- 10 cooked jumbo prawns
- 2 tbsp. oil
- 1/2 bag small rainbow rotini
- 3/4 cup cherry tomatoes
- 1 tsp paprika
- 2 tbsp roasted pine nuts
- 3 sprigs sweet basil, chopped
- 1 350ML package Thai Away Red Coconut Curry Sauce

### Instructions:

1. Sprinkle paprika over salmon, over medium high heat, grill to medium rare.
2. Boil pasta in salted water for 8 to 10 minutes until al dente, drain and place in a bowl.
3. Over medium heat in a skillet, place the garlic and tomatoes. Brown slightly.
4. Add Thai Away Red Curry Sauce and simmer for 2 minutes.
5. Add prawns and 1/2 the basil, continue simmering for 2 to 3 minutes.
6. Dress pasta with sauce, garnish with salmon chunks, basil and pine nuts.