

Bucatini in pink sauce and curried brown shrimps

Preparation time: 20 min

Difficulty: Easy

Ingredients

Black pepper: to taste
Brown shrimps: 12
Bucatini pasta: 14 oz.
Cooking cream: ½ cup

• Curry: to taste

• Extra-virgin olive oil: to taste

Onion: ½Salt: to taste



Preparation

As the water boils, chop the onion and sauté it in a pan with a hint of extra-virgin olive oil.

Add the brown shrimps (previously cleaned) and sear them for 30/40 seconds, then sprinkle with curry and let it season for a few seconds. At this point add the cooking cream together with **Pomì Organic Strained Tomatoes** and let it cook for 10 minutes.

Add salt and pepper as desired. Dress the cooked bucatini and serve.

For this recipe we used:

Organic Strained Tomatoes 1.3 cups

