

Bucatini in pink sauce and curried brown shrimps



Time: 20 min.

Difficulty: Easy

Ingredients (4 people)

• Ingredients

- Pomi L+ 500g 300 ml
- Black pepper to taste
- Brown shrimps 12
- Bucatini pasta 400 gr
- Cooking cream 125 ml
- Curry to taste
- Extra-virgin olive oil to taste
- Onion ½
- Salt to taste

For this recipe we used:



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 **Pomi L+** and let it cook for 10 minutes.

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