

## Bucatini in pink sauce and curried brown shrimps



**Preparation time:** 20 min.

**Difficulty:** Easy

### Ingredients (4 people)

- **Marinara spaghetti**
  - Pomì 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.