Bucatini in pink sauce and curried brown shrimps



Preparation time: 20 min
Difficulty: Easy

Ingredients

- 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

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 L+** and let it cook for 10 minutes.
Add salt and pepper as desired. Dress the cooked bucatini and serve.

For this recipe we used:

Strained Tomatoes 300 ml

