



Linguine with Prawns and Creamy Thai Sauce

Ingredients

- 2 tsp Olive oil
- 50 g Shallots, chopped finely
- 3 Cloves Garlic, finely chopped
- 1 tsp Turmeric Powder
- 0.5 tsp Red chili flakes
- 4 tbsp Ginger, finely chopped
- 0.25 cup Hot Water
- 2 cubes MAGGI® Vegetable Bouillon
- 2 tbsp Corn flour
- 125 mL Water
- 6 tbsp Maggi® Coconut Milk Powder
- 500 mL Water
- 400 g Medium tiger prawns, fresh and cleaned
- 500 g Linguini pasta
- 8 cups Water
- 2 Mediums spring onions, finely chopped
- 2 tbsp Lime juice
- 1 cup Coriander leaves, chopped

Instruction

1. In a medium saucepan heat vegetable oil, add shallots and sauté until soft.
2. Add garlic, turmeric powder, red chilies, ginger and hot water, MAGGI® Vegetable Bouillon and allow to simmer on medium heat for 5 mins.
3. Stir in cornflour mixture, MAGGI® Coconut Milk and add tiger prawns and allow to cook for another 10 mins on medium heat until sauce is slightly thick and prawns are cooked.
4. Meanwhile, cook pasta in boiling water until al dente. Drain pasta, discard water, and return to empty pot.
5. Pour coconut sauce over pasta; add in spring onions, lime juice and half of the fresh coriander leaves and mix gently to coat pasta.
6. Transfer to a serving dish and garnish with the remaining chopped coriander.

Nutrition

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| Carbohydrates | 55.72 g |
| Energy | 460.08 kcal |
| Fats | 16.54 g |
| Protein | 21.61 g |

20 Minutes

8 Servings