

## **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: ½
- Salt: to taste

## For this recipe we used:

Organic Strained Tomatoes 1.3 cups



## 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 Organic Strained Tomatoes** and let it cook for 10 minutes.

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