

## Pasta in Curry Sauce



### Ingredients

1 Tsp ground	Black Pepper	Corns
1 Tblsp (or to taste)	Chilli powder	
1 Tin	Coconut Cream-Light	
2 sprigs	Coriander	
1-2 Sprigs	Curry Leaves	
2-3 cloves	Garlic	
1 x 1" piece	Ginger	
1-2	Green Chillies	
1	Lime/Lemon	
1 Tsp	Oil	
2 Tblsp	Oyster Sauce	
1 packet (250 g)	Pasta	
8-10	Prawns	

### Preparation

Prepare the Pasta as per directions on the packet and put aside.

Extract the Rind of the Lime/Lemon, mix 2-3 prawns and add other ingredients, except the Coconut Milk in a blender to form a paste.

Heat the oil in a pan and lightly fry the paste with a couple of Prawns, then put the Coconut Milk in, stir well and add the cooked Pasta.

Enjoy.