

Pasta with pumpkin and prawns at “Thai Style”



Serves 🍴 🍴

Ingredients

180 gr of pasta
1 slice of pumpkin of 300 gr
20 little fresh prawns or 10 large
200 ml coconut milk
1 piece of ginger
1 sprig of parsley
2 tablespoons extra virgin olive oil
1 pinch red hot chili pepper (optional)
salt and pepper

Method

Clean the prawns and keep aside. Cut the pumpkin into cubes, place in pot with oil and ginger and a spoonful of water, cover with the lid and cook for 15 minutes. Add to the pumpkin, when you drop the pasta, coconut milk and prawns and cook without lid. Season with salt and put the chili pepper if you like. Meanwhile cook pasta in salted water. Drain the pasta 3 minutes before time shown on the package and fry lightly in a pan with the pumpkin sauce. Cook for 3 minutes on high heat, then sprinkle with black pepper and chopped parsley and serve immediately.