

Shrimp with cashews and peanuts pasta

by Waleed Mouathen

This unique shape of pasta gives your customers the fresh home made pasta feeling. The sauce can get into its curvy shape and hold the flavour

 Serving 4



Ingredients

Shrimp	150 g
Garlic	5 g
Ginger	5 g
Scallions	5 g
Soy sauce	20 g
Vegetable oil	5 g
Vinegar	2 g
Cashew nuts	50 g
Peanuts butter	20 g
Salt	2 g
Coloured bell pepper, sliced	20 g
Corn Starch	3 g
Pasta Casarecce	250 g

Instructions

- In a bowl, combine soy sauce, peanut butter, salt, vinegar, Corn Starch
- In a frying pan, put the oil, ginger, garlic, green onions, slices of coloured bell pepper, then shrimp
- Put the soy mixture on top of it until it becomes soft.
- Put cashews