



Seafood Pasta



10
mins/preparation
分钟/预备时间



10
mins/cooking
分钟/烹调时间



4
serves/persons
人份



- 1 packet Asian Home Gourmet Singapore Laksa SpicePaste®
- 150g (5oz) pasta of your choice (cook according to pack instructions)
- 350g (¾ lb) seafood (shelled prawns, mussels, clams or squid/ calamari)
- 1-2 tbsp vegetable oil
- 1 medium-sized onion, finely chopped
- 100g (3½ oz) mixed vegetables
- 165ml (¾ cup) coconut milk or milk
- 55ml (¼ cup) water
- ½ cup almond flakes as garnish (optional)

1. Heat oil in a non-stick wok on medium heat. Add SpicePaste®; stir-fry for 1 minute or until fragrant.
2. Add onion, vegetables, seafood, coconut milk or milk and water. Bring to a boil and cook for 5 minutes.
3. Pour sauce mixture over cooked pasta. Garnish and serve.

海鲜意大利面

- 1包佳厨新加坡风味叻沙香料酱
- 150克(5盎司)意大利面(按个人喜好),按照包装指示煮熟
- 350克(¾磅)海鲜(去壳后的虾、贻贝、蛤蜊或乌贼)
- 1-2汤匙植物油
- 1个中型洋葱,切碎
- 100克(3½盎司)什锦蔬菜
- 165毫升(¾杯)椰浆或牛奶
- 55毫升(¼杯)清水
- ½杯杏仁片,作饰菜用(随意)

1. 用中火将不粘锅内的油烧热。加入香料酱,拌炒1分钟或爆香为止。
2. 加入洋葱、蔬菜、海鲜、椰浆或牛奶及清水。煮沸并用小火煮5分钟。
3. 把酱汁倒在熟的意大利面上。饰盘后趁热食用。