

noodle
面食



Tropical Spaghetti with Pineapples & Ham



15
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 Thai Aromatic Grill Marinade
- 150g (5 oz) spaghetti (cook according to pack instructions)
- 1 tin (450g or 1lb) pineapple, drain away juice and cut into bite-sized pieces
- 150g (5 oz) ham, cut into strips
- 1 tbsp vegetable oil
- 2 medium-sized tomatoes, diced
- 1 large onion, thinly sliced
- 3 shallots, finely chopped
- 3 cloves garlic, finely chopped
- 110ml (½ cup) water
- 1 cup shredded cucumber as garnish (optional)

1. Heat oil in a non-stick wok on medium heat. Add onion, shallots and garlic; stir-fry for 2 minutes or until fragrant.
2. Add diced tomatoes; stir-fry for 1 minute. Add Marinade and water; bring to a boil.
3. Stir in cooked spaghetti, ham and pineapple. Garnish and serve hot.

热带风味凤梨火腿意大利面

- 1包佳厨泰国风味烤肉香料酱
- 150克(5盎司)意大利面,按照包装指示煮熟
- 1罐(450克或1磅)凤梨,沥干汁并切成小块
- 150克(5盎司)火腿,切成条状
- 1汤匙植物油
- 2个中型番茄,切丁
- 1个大洋葱,切细
- 3个红葱头,剁碎
- 3瓣蒜头,剁碎
- 110毫升(½杯)清水
- 1杯黄瓜丝,作饰菜用(随意)

1. 用中火将不粘锅内的油烧热。加入洋葱、红葱头及蒜头,拌炒2分钟或爆香为止。
2. 加入番茄丁,拌炒1分钟。加入香料酱及清水,煮沸。
3. 拌入熟的意大利面、火腿及凤梨。饰盘后趁热食用。