KIKKOMAN

Conchiglie prawns and vegetables with curry cream sauce

Total time **35 mins** **15 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
2,143 kJ / 508 kcal

Fat: **23.7 g** Protein: **19 g**
Carbohydrates: **52.5 g**

INGREDIENTS

4 portion(s)

2	sprigs of basil
1	small yellow pepper
160 g	pointed cabbage
160 g	cherry tomatoes
240 g	conchiglie
160 g	ready-to-cook prawns
2 tbsp	olive oil
	salt, freshly ground pepper
160 ml	favourite stock (e.g. chicken, vegetable or fish stock)
200 g	Single cream
4 tbsp	Kikkoman Naturally Brewed Soy Sauce
4 tbsp	sweet mustard
4 tsp	curry powder

PREPARATION

Step 1

Pick the leaves off the basil, wash and pat dry. Halve the peppers, remove seeds and wash the peppers. Wash the pointed cabbage and cut into 2-3 cm squares and mix with the paprika. Wash the tomatoes.

Step 2

Cook the conchiglie according to the package instructions. Wash prawns and pat dry. Heat olive oil, add prawns and vegetables, sauté for 4-5 minutes, lightly season with salt and pepper, remove and keep warm.

Step 3

Add the stock, cream, soy sauce, mustard and curry powder to the pan, bring to the boil and reduce slightly.

Step 4

Mix vegetables, prawns and conchiglie with the sauce, arrange on plates, garnish with basil and serve.