



Pink Sauce for Pasta Shrimp

Jacob · 30/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

4

Description

This pink sauce with shrimp goes great with pasta or rice

Ingredients

- - 4 tablespoons tomato puree - $\frac{3}{4}$ cup water - 1 cup heavy cream - 1 $\frac{1}{2}$ teaspoons grated fresh ginger root - $\frac{1}{4}$ teaspoon cayenne pepper - 4 teaspoons lemon juice - 1 teaspoon ground cumin - 1 teaspoon salt - ground black pepper to taste - $\frac{1}{2}$ teaspoon white sugar - 3 tablespoons vegetable oil - 1 tablespoon mustard seed - 2 cloves garlic
- chopped - 2 pounds medium shrimp - peeled and deveined - salt to taste - ground black pepper to taste

Instructions

1. Place tomato puree in a measuring cup. Add enough water to make a total measure of 1 cup; pour into a medium bowl. Stir in cream
2. ginger
3. cayenne pepper
4. lemon juice
5. cumin
6. 1 teaspoon salt
7. black pepper to taste
8. and sugar. Cover and refrigerate until needed. Heat oil in a large frying pan over medium-high heat. Add mustard seeds. As soon as they begin to pop
9. add garlic. Stir once and add shrimp. Cook and stir until shrimp turn opaque; sprinkle with salt and pepper to taste. Stir in pink sauce and heat gently without boiling; serve over hot cooked pasta or rice.