

## **Kerabu Pasta Recipe**

**(Nyonya Recipe)**

**Ingredients:** Serves 2

180g spaghetti (cooked according to packet instructions until al dente - keep 1 tablespoon of the water for later use)  
4 jumbo prawns, shelled and de-veined (leaving the tails intact)  
4 shallots, sliced thinly  
1 small tomatoes, chopped into small cubes  
1 tablespoon coriander leaves, chopped  
1 tablespoon finely sliced ginger flower (bunga kantan)  
some kaffir lime leaves, sliced very finely

**Seasoning:**

4 tablespoons sambal belachan  
4 tablespoon kalamansi lime juice or to taste  
salt to taste  
sugar to taste

**Method:**

Bring one cup water to a boil and add in prawns. Remove once they are cooked. Set aside and retain the prawn stock for later use. Mix seasoning in a large mixing bowl. Toss in the spaghetti, 1 tablespoon of water left from boiling the pasta, the prawns and rest of the ingredients to mix thoroughly. Serve immediately with extra sambal belachan if desired.

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