



fresh produce



• seafood



• gourmet



Chilean Mixed Seafood with Kam Heong Pasta

Serves: 1

Ingredients

- 200g Chilean Mixed Seafood
- 200g penne pasta, cooked to al dente
- 50g kam heong paste
- 50g shallots
- 30g dried shrimp
- 4 pcs dried chilli, sliced
- 1 stalk curry leaves
- Oil for frying

Preparation

1. Heat up oil in a pan. Sauté shallots, dried shrimp, dried chili & curry leaves until fragrant.
2. Add in kam heong paste & a bit of water. Fry for 30 seconds.
3. Stir in Mixed Seafood & pasta. Season to taste.
4. Mix until combined & cooked.