



Pasta Rendang Linguine

2-3 servings

Ingredients:

- 1 packet (3.5oz/100gm) **AsianMeals® Rendang Paste**
- 400g blanched linguine pasta
- 50ml cooking cream
- 30g garlic, chopped
- 100g boneless chicken meat, sliced
- 20g turmeric leaf (optional - striped)
- 2 tablespoons cooking oil

Method:

- 1) Preheat pan, sauté garlic and add in chicken
- 2) Add in **AsianMeals® Rendang Paste**, stir well
- 3) Add in the cooking cream and bring to simmer, then add in linguine pasta and mix well
- 4) Garnish with striped turmeric leaves on top (optional)

Chef's Tips:

The **AsianMeals® Rendang Paste** can also be used for beef, poultry and prawns

