



# PAPPARDELLE PASTA CHIMAYO



## QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- All natural, contains no preservatives, additives or emulsifiers



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE ANCHO CHILI SAUCE

**250 g** QimiQ Sauce Base

**1 tsp** Dried ancho chili peppers

**2 tbsp** Vinegar

Water

**2 tbsp** Olive oil

**1** Garlic clove(s), finely chopped

**1** Onion(s), finely chopped

Cumin, ground

**4 cl** Tequila

Cilantro / coriander, fresh

**300 ml** Clear vegetable stock

**1** Lime(s), juice only

Salt and pepper

### FOR THE PASTA

**500 g** Pappardelle pasta

Olive oil

Cilantro / coriander, minced

Salt and pepper

**600 g** Shrimp, ready to eat

Garlic

## METHOD

1. For the sauce, soak the chili in warm water for approx. 1 hour. Drain, remove the stems and seeds and blend together with the vinegar and enough water to create a smooth paste.
2. Sauté the garlic and onion in the hot olive oil. Add the chili paste and cumin and flambé with the Tequila.
3. Add the cilantro, vegetable stock and QimiQ Sauce Base, bring to a boil and continue to cook until the required consistency has been achieved.
4. Blend and finish with the lime juice, salt and pepper.
5. Cook the pasta al dente.
6. Sauté the cooked pasta in olive oil and chopped cilantro and season to taste with salt and pepper. Sauté the shrimps in olive oil and garlic.
7. Arrange the pasta, sauce and shrimps on a plate and serve immediately.