

Bluelady's Recipes

Caribbean Pasta with Shrimp

4 cloves	garlic, minced
1/4 cup	shallots, minced
1 tbsp	ginger root, fresh and minced
3 tbsp	olive oil
1 whole	green bell pepper, seeded and chopped
1-1/2 cups	tomato - peeled, seeded and chopped
2 tsp	curry powder
1/2 tsp	allspice, whole
1/2 cup	chicken stock
1/4 cup	Grand Marnier
2 tbsp	soy sauce
1 tbsp	brown sugar
2 tsp	cornstarch

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2 tbsp	chile paste
8 ounces	rotini pasta
1 1/2 lbs	medium shrimp - peeled and de-veined
1/2 cup	cilantro, fresh and chopped

1. In a small bowl, combine garlic, shallots, ginger and oil. In another small bowl, combine green pepper, tomato, curry powder, allspice, chicken stock, Grand Marnier, soy sauce, brown sugar, cornstarch, and chile paste. Cover and refrigerate both until ready to use.
2. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes; drain.
3. Heat a large sauté pan over high. When hot, add garlic-oil mixture. Sauté until garlic begins to sizzle but has not browned. Stir the tomato mixture, and then pour into the sauté pan. Bring to a rapid boil and cook until it begins to thicken, about 3 minutes.

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4. Stir in the shrimp, and toss gently until they are pink, about 2 minutes. Immediately add the pasta. Stir and toss until well combined and pasta is heated through. Taste and adjust seasonings as needed.
5. Transfer to a heated platter and sprinkle on the cilantro. Serve at once.

Adapted from a member submission at [AllRecipes.com](https://www.allrecipes.com)