

Asian Gourmet Sauces made by Mei
RECIPE CARD



WAYS TO USE THIS SAUCE

SPREAD IT ON

Add extra flavour and chilli kick on cheese on toast.

MIX WITH IT

Make chilli mayonnaise.

COOK WITH IT

Mix in 1 tablespoon on cooked seafood pasta.

ADD TO

Noodles soup, curry or chilli con carne for chilli kick!

FOR MORE RECIPE IDEAS PLEASE VISIT:
www.meishomemade.co.uk/recipes



Chilli Seafood Pasta *serves 2*

Squid ink spaghetti has a tantalising flavour. It's absolutely delicious by adding a little bit of garlicky chilli sauce, and it's easy to make. Ingredients can be procured in your weekly shop and stored in cupboard and freezer, so you can rustle up a quick meal anytime you want .

YOU'LL NEED A DEEP FRYING PAN .

INGREDIENTS

- A handful of frozen prawns, mussels or 1 bag of frozen seafood of your choice (thawed and pat dried)
- 2 portion squid ink spaghetti or any pasta of your choice
- 1 tsp each of chopped flat leaf parsley, chillies to garnish

FOR THE SAUCE

- 1 heaped tbsp of Mei's Original Chilli Sauce

METHOD

- Measure out the pasta and cook according to the packet instruction.
- Take a deep frying pan, heat 1 tbsp of olive oil in medium heat then add seafood and cook for a couple of minutes.
- When cooked through then turn off the heat.
- Put cooked and drained pasta and the sauce straight into the frying pan and mix well.
- Serve and garnish.

Other sauces you might like to try on this recipe: Mei's Hot Dates Chilli Paste, Mei's Red Pepper Spread, Mei's Black Bean Sauce, Mei's Smoked Paprika Chilli Sauce, Mei's Chiu Chow Chilli Oil.