

Pasta with Coconut sauce



8 oz. Pasta of your choice (Angel Hair, Rotini, Macaroni)

Cooking time: 20 minutes. (10 minutes to cook pasta and make sauce, 10 minutes to soak in the sauce)

For sauce: (Make it while cooking pasta.)

1 can of coconut milk (small can - 5-6 oz.), 2 green chilies cut into pieces or 1 tea spoon chili powder, 1 Table spoon goda masala, 1 tea spoon tamarind paste, 2 Table spoon brown sugar, ¼ cup finely chopped coriander leaves, Salt to taste

Seasoning: 1 Table spoon butter, ½ tea spoon cumin seeds, 1 pinch asafetida (hing), sandgi mirchi if you have any.

Method:

1. Cook pasta of your choice as per instructions and transfer to a serving bowl.
2. In another bowl, mix goda masala, tamarind paste, brown sugar, green chilies and salt with coconut milk. This sauce should have a sweet and sour taste.
3. Heat butter in a small saucepan. Add cumin seeds. When the seeds pop, add hing and sandgi mirchi. Combine this seasoning with coconut milk mixture.
4. Pour this sauce onto the pasta and let it soak for 15 minutes. Garnish with chopped coriander leaves.
5. You can bake eggplant and add pulp to this sauce to make it more nutritious.

--- **Rekha Deodhar, Vernon Hills**