



## Curried Roasted Garlic Shrimp



**Featuring:**  
Stonewall Kitchen  
Roasted Garlic Peanut Sauce

**Recipe From:**  
Stonewall Kitchen

### INGREDIENTS

- 1 pound fresh asparagus, ends trimmed
- Salt and Pepper to taste
- 4 tablespoons olive oil divided
- 2 lbs. shrimp peeled and deveined
- 1 cup white onion, diced
- 1 teaspoon curry powder
- 1 cup **Stonewall Kitchen Roasted Garlic Peanut Sauce**
- 3/4 lb. Penne pasta, cooked according to package instructions
- 1 head of romaine for garnish

### DIRECTIONS

Preheat oven to 350 degrees F.

Cook pasta, according to package instructions, and drain.

Cut asparagus into 1 ½ inch pieces. Drizzle with olive oil and season with salt and pepper. Place on a foil lined baking sheet. Bake 8 minutes, or until the asparagus is tender/crisp. Set aside.

Add 2 tablespoons olive oil to a sauté pan and heat over medium high heat. Add shrimp, season with salt and pepper. Sauté until pink and cooked through. Remove from pan and set aside.

Add onion to pan and sauté until tender and translucent over medium heat. Add curry powder and stir until onions are coated. Add peanut sauce and mix well.

Add pasta, asparagus and shrimp back to pan toss and heat through.

Arrange romaine on serving platter or individual dishes. Top with Curried Roasted Garlic Prawn Salad and serve warm.