

Spicy Coconut Penne

Ingredients

- 16 ounces of cooked penne noodles
- 1 tablespoon oil
- 2 garlic cloves, minced
- 1 tablespoon ginger, minced
- 1 carrot, thinly sliced
- 1 16 ounce can unsweetened coconut milk
- 3 tablespoons tomato paste
- 1 teaspoon chili powder
- 1 teaspoon kosher salt
- 1 1/2 tablespoons spicy ground chili paste
- 3 scallions, thinly sliced (2 for dish)
- 3 basil leaves, whole
- 1/4 cup shredded coconut
- 1 teaspoon cayenne pepper

Directions

1. In a large saucepan add oil, sauté carrot, garlic, scallions and ginger on med-high for 2-3 minutes.
2. Add coconut milk, tomato paste, chili powder, salt, and chili paste and stir together. Once combined add in your coconut and basil leaves.
3. Bring to a boil, then reduce heat and simmer for 3-5 minutes. Remove basil leaves.
4. Add noodles to sauce and toss. Top with leftover scallion and serve.

