

Buckland Peaks Satay Pasta (adapted by Chris Leaver from Phil Novis's recipe)

Serves 4 people

Ingredients

- 1 onion
- 3 cloves garlic
- 1 tablespoon oil or butter
- 1/4 cup crunchy peanut butter
- 1 tablespoon tamarind paste (optional, can be purchase at Piko or Asian food stores)
- 2 packets (100g) Asian Home Gourmet Peanut Sauce
- 2 semi-dried tomatoes
- 1 capsicum
- 1 fresh carrot/1 courgette
- 60g or 1/2 cup coconut cream powder (more is nicer)
- 1/2 cup freshly roasted peanuts lightly crushed
- Fresh coriander
- 100g dried green vegetables (1 packet)
- 440 g pasta

Method

On the tramp

1. Fry onion and garlic in oil or butter,
2. Squash the peanut butter in 1.5 cups water and mix well.
3. Add the carrot, and simmer for 5 minutes.
4. Add capsicum, courgette and semi-dried tomatoes.
5. In a separate billy, cook the pasta and dried vegetables, and drain
6. Just before serving mix in coconut cream powder into the satay mixture.
7. Serve on pasta/ green vegetables and sprinkle roasted peanuts and coriander on top.

Variations

Number of people	Two	Four	Six	Eight	Ten
Onion	1 small	1 medium	1 large	2 medium	2 medium

Garlic cloves	2	3	5	6	8
Oil / butter	1 tablespoon	1 tablespoon	1½ tablespoons	2 tablespoons	2½ tablespoons
Peanut butter	¼ cup	¼ cup	½ cup	½ cup	¾ cup
Water	¾ cup	1½ cup	2¼ cup	3 cup	3¾ cup
Tamarind paste	½ tablespoon	1 tablespoon	1½ tablespoons	2 tablespoons	2 tablespoons
Peanut sauce	1 packet	2 packets	3 packets	4 packets	5 packets
Capsicum	½	1	1 ½	2	2 ½
Semi-dried tomatoes	1	2	3	4	4
Carrot /courgette	1 of either	1 or 2	1 of each	3 of either	3 of either
Coconut cream powder	30g	60g	90g	120g	150g
Peanuts	¼ cup	½ cup	¾ cup	1 cup	1¼ cup
Fresh coriander	1 tablespoon	2 tablespoons	2 tablespoons	3 tablespoons	4 tablespoons
Dried green vegetables	50g	100g	150g	200g	200g
Pasta	220g	440g	660g	880 g	1100