

Curry Sauce Pasta Salad

Author: n'Kwazi Lodge Randu, Namibia

Source: From my friend Joan H., 2008



Carolyn T's
Main Cookbook

Servings: 16

Notes: The recipe is approximate on the proportion of curry sauce/dressing and a pound of pasta.

Description: From my friend Joan H, and originated from Namibia

1. Combine all dressing ingredients and allow to sit for an hour before adding to your choice of cooked and cooled pasta. Save just a little bit of dressing to add just before serving. Joan used corkscrew pasta, which was nice so the little bits of chutney could cling to the crevices.
2. Add some chopped tomatoes or other vegetables if you choose, either in the salad or as a garnish. Refrigerate until cold. Taste for seasoning (salt, perhaps) and just before serving add just a little bit more sauce and serve.

DRESSING:

1/2 cup vinegar

1/2 cup chutney

1/2 cup vegetable oil

1/2 cup sugar

1/2 cup tomato sauce

1 1/2 teaspoons curry powder, or to taste

SALAD:

1 pound pasta, your choice of the type

1 cup cherry tomatoes, halved, for garnish

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 215 Calories; 7g Fat (30.5% calories from fat); 4g Protein; 34g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 51mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Vegetable; 1/2 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates.