

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.

SPAGHETTI WITH COCONUT MILK, CURRY, & SUN-DRIED TOMATOES

MAKES 3-4 SERVINGS

1 lb dried spaghetti
1 tbsp oil from sun-dried tomatoes
2 cloves garlic, roughly chopped
1/2 cup sun-dried tomatoes, oil squeezed out and roughly chopped
1 tsp mild curry powder
1 4 oz can coconut milk
1/4 cup grated Parmesan
kosher salt
black pepper

Parmesan, for serving
chopped cilantro, for serving

Bring a large pot of heavily salted water to a boil. Cook the spaghetti according to package directions for al-dente. Don't drain! Pasta will be transferred to the sauce from the pot.

Meanwhile, prepare the sauce. In a large skillet, heat the sun-dried tomato oil and garlic over medium heat. Cook until fragrant, about 1 minute. Add the curry powder and cook for another 30 seconds. Add the coconut milk and stir until the coconut milk begins to bubble gently. Add grated parmesan and season with salt and pepper. Scoop out a cup or so of pasta cooking water and then transfer the spaghetti, using tongs, from the pot to the sauce. Add a splash or two of pasta water and toss until the sauce coats the spaghetti and is glossy. If you find that the sauce is too thick, add more pasta water and keep tossing and cooking.

Divide the spaghetti among serving plates and enjoy with more grated parmesan cheese and chopped cilantro.