



Left overs do not need to be boring! When your meat left overs wear you down, give them a face lift with my goat meat penne pasta.

Ingredients

400g penne pasta

5 cloves of garlic, minced

1 red onion, finely diced

Fresh coriander, garnish

1 tablespoon of pilau masala

Salt to taste

1 1/2 cup of chopped goat meat

Vegetable oil for frying

2 carrots, thinly chopped

Method

In a sufuria with boiling water, add your penne pasta to cook. Once done, drain the excess liquid into a cup and set aside. Run the pasta through cold water so that they do not clump together while you prepare your meat.

For your meat, add your thinly chopped red onion. Let them stay on the heat until softened. Add your carrots, and after two minutes, add the meat. Add the pilau masala and the garlic and 1/2 a cup of the pasta water and allow all this to simmer down for about 5 minutes.

Add the penne pasta to it and toss it all together. After a minute, remove from the heat and garnish with fresh coriander.



SERVE WITH: preferably on its own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/goat-meat-garlic-penne-pasta/>