

# Portuguese Cheese Curry Pasta

A delicious and flavorful pasta dish with a Portuguese twist. The combination of creamy cheese, aromatic curry, and garlic-infused margarine creates a unique and satisfying meal.



Main Dish

Portuguese

**20 min**

Total time

**Easy**

Difficulty

**450**

kcal / serving

## Ingredients

- 100g pasta
- 50g cheese (such as queijo da ilha or queijo de Azeitão)
- 1 tablespoon curry powder
- 2 cloves of garlic, minced
- 2 tablespoons margarine
- Salt and pepper to taste

## Steps

- 1 Cook the pasta according to package instructions until al dente. Drain and set aside.
- 2 In a large pan, melt the margarine over medium heat. Add the minced garlic and sauté until fragrant.
- 3 Add the curry powder to the pan and stir well to combine with the garlic and margarine.
- 4 Reduce the heat to low and add the cooked pasta to the pan. Toss the pasta in the curry mixture until evenly coated.
- 5 Grate the cheese and sprinkle it over the pasta. Stir gently to melt the cheese and create a creamy sauce.
- 6 Season with salt and pepper to taste.
- 7 Serve hot and enjoy!