

# Prawns Linguine with Lemon & Parsley



## Recipe By FoodieBook

**Ref:** 219

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Seafood

**No of Portions:** 4

## Ingredients & Prep

500 g Tiger prawns, raw, peeled & roughly chopped

300 g Linguine pasta dried

1 Garlic clove, thinly sliced

1 Red chilli thinly sliced

3 tbsp Extra virgin olive oil

1 Lemon zest only

50 g Fresh flat leaf parsley chopped

## Method

**Step 1** - Bring a pan of salted water to the boil, cook the linguine until al dente, drain the pasta, reserving 100 ml of the water

**Step 2** - Place olive oil in a pan large enough to hold paste later, fry garlic & chilli until light brown, then pour in reserved pasta water & prawns cook for 30 sec then add linguine mix well, take off the heat.

**Step 3** - Stir in lemon zest & parsley & serve.