

Prawn Tomato & Chilli Spaghetti



Recipe By Jaxters

Ref: 775

Heading: Pasta

Cuisine: Italian

Food Type: Seafood

No of Portions: 4

Ingredients & Prep

250 g Dried spaghetti

400 g Raw de-shelled prawns

250 ml Tomato Passata

2 Garlic cloves finely chopped

1/2 tsp Chilli flakes

1 Red chilli large mild finely chopped

100 ml White wine

1 Fish stock cube or gel pot

1/4 tsp Freshly ground black pepper

Garnish

sprinkle Fresh basil leaves

sprinkle Extra virgin olive oil

Suggestion & Tips

You can vary firm seafood types like mussels, squid etc. Instead of fish stock cube or gel pot use salt.

Method

Step 1 - Cook pasta as per instructions in salted water until al-denti, meanwhile, timing is needed here as you need to get pasta to al-denti stage when sauce is ready.

Step 2 - The sauce, heat a frying pan or wok (best) on a med heat, add wine & bring to the boil, then add both chilli types, garlic, passata, salt & pepper, bring to a simmer for 1 minute, add prawns & cook for another 2 to 3 mins or until just cooked & ready for the cooked spaghetti, add spaghetti into the sauce prawn mixture then mix & toss together then serve & garnish.