

 4 servings

 15 mins prep

 15 mins cooking





Linguine with Prawns, Chilli & Parmesan Crumb

INGREDIENTS

500g linguine pasta
2 tbsp olive oil
750g green prawns, peeled, deveined
2 cloves garlic, diced
2 fresh long red chillis, diced
1 lemon, juice and grated zest
½ cup parsley, chopped
1 cup fresh breadcrumbs
½ cup parmesan, grated
2 tsp olive oil

DIRECTIONS

1. Preheat oven to 200 degrees Celcius, line tray with baking paper
2. In a large saucepan of boiling water cook pasta, drain and reserve ½ cup of water and set aside
3. Toss breadcrumbs and parmesan onto a tray, drizzle with oil and bake 8 - 10 mins until golden and crunchy
4. In a pan heat oil on high. Saute prawns, garlic and chilli for 3 - 4 mins until prawns cooked through
5. Toss pasta, reserved water, lemon juice and zest through prawn mix, cook for further 1 - 2 mins. Toss parsley and olive oil through.
6. Serve with sprinkled parmesan crumb and further parmesan

NOTES