



Tagliatelle with Prawns

MAKES:4

PREPARATION TIME:5 minutes

COOK TIME:10-15 minutes

INGREDIENTS:

- 450g tagliatelle
- 5 tbsp Filippo Berio Delicato Extra Virgin Olive Oil
- 2 cloves garlic, chopped
- 2 red chillies, deseeded and chopped
- 6 tbsp dry white wine
- 250g cooked tiger prawns
- 3 tbsp flat leaf parsley, chopped
- Salt and freshly ground black pepper

METHOD:

Cook the pasta in a large pan of boiling salted water for 10mins or according to packet instructions until 'al dente'.

Meanwhile heat 3 tbsp of the oil in a large frying pan and gently fry the garlic and chillies for 2 mins. Add the white wine and simmer for 2 mins or until reduced by half. Add the prawns and parsley to the pan and cook for 1 min or until hot. Season to taste.

Drain the pasta and add the prawn mixture toss together. Drizzle over the remaining oil sprinkle with chopped parsley and serve.

Cook it with: *Olio extra vergine di oliva Fruttato*

