



Medium



15 – 30 minutes

Tagliatelle with Prawns

SERVES: 4

PREPARATION TIME: 5 minutes

COOKING 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

1. Cook the pasta in a large pan of boiling salted water for 10mins or according to packet instructions until 'al dente'.
2. 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.
3. Drain the pasta and add the prawn mixture toss together. Drizzle over

the remaining oil sprinkle with chopped parsley and serve.