

what's for dinner?



Spicy Prawn Spaghetti with Garlic and Lemon



Preparation Time: 10 mins | Cooking Time: 10 mins | Serves: 4

INGREDIENTS:

250g spaghetti
800g green prawns
1 lemon, zest and juice
1 chilli, deseeded, finely chopped
1 garlic clove, chopped

2 tablespoons olive oil
**1 500g jar Bertolli Five Brothers,
Summer Tomato & Basil**
2 tablespoons parsley, chopped

Hint:

Serve with a
wedge of lemon and garnish
of parsley.

DIRECTIONS:

1. Cook pasta according to packet directions. Drain well.
2. Peel and butterfly the prawns, leaving the tails on. Marinate in garlic, zest of lemon, chilli and olive oil.
3. In hot fry pan cook the prawns until they turn pink, add the pasta sauce and heat through. Stir in cooked pasta, parsley and a squeeze of lemon juice.