## what's for dinner?

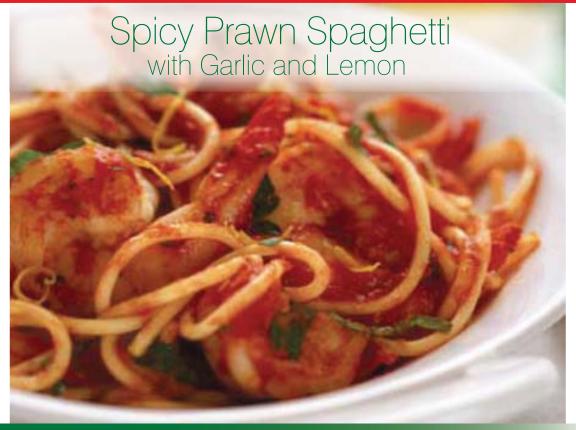












Preparation Time: 10 mins | Cooking Time: 10 mins | Serves: 4

## **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.