



Recipe of the Week

PRAWNS AND BASIL WITH ANGELHAIR PASTA

Ingredients

24 tiger prawns
100ml/3½ fl. oz fish/chicken stock
2 cloves of garlic finely diced
1 chilli (to personal taste) finely diced
12 red and 12 yellow cherry tomatoes
angel hair pasta for 4 people
1 sprig rosemary
1 sprig thyme
1 bunch of basil
Olive oil
300gm sugo (Italian tomato sauce)
White wine

Method

1. Peel and chop 24 prawns.
2. Marinate in olive oil, with half the rosemary and thyme.
3. In a hot pan saute finely cut garlic, chilli and prawns, add cherry tomatoes. Add a splash of white wine and a dollop of sugo.
4. Add chopped basil, rosemary and thyme. Add fish stock until it develops a good sauce consistency.
5. Toss through cooked angel hair pasta and serve.