

Alzina's Brown Sugar Prawns



Serves 4

Prep 15 mins

Cooking 25 mins

Easy

Ingredients

2 tbsp olive oil
10g unsalted butter
5 shallots, peeled and finely diced
1 green pepper, deseeded and julienned
Salt
120ml tomato passata
1 tbsp tomato paste
½ tsp smoked paprika
1 tbsp muscovado sugar
400g sustainably sourced peeled raw prawns
500ml chicken stock
15g chives, finely chopped

1. Put the oil and butter in a large non-stick frying pan on a medium heat. Add the shallots, peppers and three-quarters of a teaspoon of salt and fry for 10 minutes, stirring from time to time, until pale and very soft. Add the passata, tomato paste, paprika and sugar, and stir to combine.
2. Roughly chop five prawns and add to the sauce. Pour over the chicken stock, mix well and simmer for 12 minutes, stirring occasionally, until the sauce has reduced and thickened, like a pasta sauce. Add the remaining prawns (along with any liquid in the packet) and cook for about three minutes, until the prawns are pink and just cooked. Serve at once, scattered with the chives.