

Prawn & Tomato Stew with Gremolata Topping



Serves 4 Prep 10 mins

Cooking 35 mins

Easy

Ingredients

500g new potatoes
2 tbsp olive oil
1 large onion, sliced
2 celery sticks, cut into thin slices
400g can chopped tomatoes
250ml white wine
200ml vegetable stock
400g raw king prawns, peeled
zest and juice of 1 lemon
large handful parsley, finely chopped
toasted slices of baguette to serve

1. Put the potatoes in a saucepan of cold, salted water and bring to the boil. Reduce the heat to medium and simmer for 15 - 20 mins or until cooked, but still firm. Drain and when cool enough to handle, thickly slice.
2. Meanwhile, heat the oil in a large saucepan over a low-medium heat. Add the onion, celery, season and cook for 8 mins or until softened. Increase the heat to medium-high, add the tomatoes, wine and stock and cook for 15 mins.
3. Add the prawns, lemon juice and potatoes. Cook for 5 mins more or until the prawns turn pink and are just cooked. Mix together the parsley and lemon zest, then scatter over the stew. Serve with toasted slices of baguette, for dunking.