

Special Prawn Pasta



Serves 2 Prep 5 mins

Cooking 20 mins

Easy

Ingredients

200g linguini or spaghetti
25g butter
200g raw peeled prawns
100ml white wine
squeeze lemon juice
handful of parsley, chopped

1. Cook the pasta in a large pan of boiling, salted water according to pack instructions. Meanwhile, heat a small knob of the butter in a frying pan. When it starts to sizzle, add the prawns and fry for 1 min until they start to change colour. Add the garlic and sizzle for 1 min more, splash in the wine, then bring to the boil. Swirl in the rest of the butter, season with salt and pepper and a squeeze of lemon juice, then stir in the chopped parsley.
2. When the pasta is just cooked, drain and toss through the prawns. Divide the pasta between 2 bowls, pour over any excess sauce and serve straightaway.