



Luxurious King Prawn Spaghetti

NIBBLEDISH CONTRIBUTOR

Ingredients

- 5 fresh King (or large) prawns, with shell - 5 or so cherry tomatoes, diced - handful of fresh basil leaves, chopped - couple of stalks of spring onion, chopped - glass of wine - clove of garlic, finely chopped - chilli, finely chopped - butter, olive oil - lemon juice

Instructions

This is an adaptation of Gordon Ramsay's signature "Lobster Spaghetti" dish. It's not really practical to buy lobsters often unless you are particularly affluent or entertain lots, so I'm using fresh King prawns here. This dish is all about timing - you need to cook the prawns just before you make the sauce, so once they are done it's all systems go. Makes 2 portions for a light supper. 1. Shell the prawns and keep the shells for later. Butterfly the prawns and flatten them out. 2. Heat a griddle pan with some butter and a little olive oil. Flash-fry the prawns on both sides for literally a few seconds each. Sprinkle with some lemon juice and season with salt and pepper. Remove from the pan once just-cooked and reserve. 3. Keep the used oil in the pan and keep the heat on. Throw in the shells and let them go pink whilst moving them around a bit. Remove the shells. Add another knob of butter. Add the garlic and chilli - sautee for a few seconds. Add the tomatoes and wine then reduce the heat. 4. Start cooking your pasta in some boiling water. Roughly chop the cooked prawns. 5. When the liquid in your sauce pan has almost evaporated, add the basil, spring onions and cooked prawns. Stir and season with freshly ground salt and black pepper. 6. Drain the pasta. Toss with the prawn sauce. Plate up, drizzle with olive oil and sprinkle some parmesan - serve immediately.