



Warm black tagliatelle salad

NIBBLEDISH CONTRIBUTOR

Ingredients

1st. Black Nests Tagliatelle, 2nd. half avocado, 3rd. half salad tomatoe, 4th. half green pepper, 5th. one fresh green onion, 6th. 90 ml of extra virgin olive oil, 7th. 20 ml of balsamic vinegar, 8th. salt, black pepper. 9th. 16 fresh prawns or little lobsters and 10th. 2 or 3 kinds of lettuce.

Instructions

1.- Boil water in a big pot and when it starts boiling add a pynch of salt and a spurt of oil. Add the tagliatelle and let boil for 4 minutes (whatever your package says). Strain and add a bit of olive oil so that it doesn't get sticky. 2.- Meanwhile wash the little lobsters (their size is like a prawn but look like lobsters. You can use prawns if you want). Prepare the dressing with the avocado, tomatoe, onion, green pepper, olive oil, vinegar, salt, black pepper. All veggies should be cut very tiny. Add the dressing over the tagliatelle. 3.- Place the letucce on top (previously cleaned and dried), add some more dressing. Fry the little lobsters just a bit in a skillet with some olive oil. (aprox 2 minutes). 4.- Peel the little lobsters, take their heads and use to decorate the dish. Put their bodies on top of the lettuce. Add some more olive oil to the skillet used to fry them, strain and use to pour on top of the dish.