



Pasta con Panna, Peperoni e Gamberetti

NIBBLEDISH CONTRIBUTOR

Ingredients

- 300 g peeled prawns
- 1 red bell pepper
- 200 ml cream
- 2 garlic cloves
- parsley
- corn flour
- salt
- olive oil
- any pasta to serve with

Instructions

1. heat up some oil in a pot
 2. crush the garlic and finely chop the pepper
 3. add the garlic and pepper to the pot
 4. sizzle for 5 minutes
 5. add the prawns and cook for another 5 minutes
 6. add about one tablespoon corn flour to absorb the liquid from the pepper and prawns, stir
 7. add the cream and heat up again but do not boil
 8. chop the parsley and move
 9. serve on top of some nice pasta
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