



My Favorite Garlic Prawn Spaghetti

NIBBLEDISH CONTRIBUTOR

Ingredients

- Good Extra Virgin Olive
- 4 Large Cloves of Garlic
- 3 Chili Padi (Bird's Eye Chili)
- 8 Cherry Tomatoes, Halved
- Bunch of Italian Parsley
- 8 Decent-Sized Tiger Prawns
- Spaghetti
- Sea Salt and Freshly Ground Black Pepper

Serves 2

Instructions

I find myself scratching my head at any recipe that calls for fresh de-seeded chili to add heat to a dish. The heat of a chili is primarily found in its seeds and it is such a shame to remove the very essence of the chili.

If like me, you find that normal chillies hardly do anything for you, pick up some bird's eye chillies and try them in your cooking. You will never look back.

Here's my version of a very simple garlic prawn spaghetti with proper respect

- Peel and finely slice the garlic
- Wash and peel the prawns, leaving the tails
- Pick the parsley leaves from the stalks and reserve the stalks
- Finely chop the parsley stalks
- Finely chop the chili padi

I usually bruise the parsley stalks and chopped chillies with the back of my knife to

release more flavor. It's a small tip I have picked up that makes a nice difference. Now to get cooking which will take no more than 10 minutes.

- Add the spaghetti to salted boiling water
- Add a splash of oil to the pan on medium-low heat
- Throw in the garlic, chillies and parsley stalks and fry for 1 minute.
- Add the halved tomatoes into the pan and add another splash of olive oil
- Season the tomatoes really lightly now with a small pinch of salt and pepper
- It is now time to add in the prawns into the mix give it a good stir. Fry for about 4 minutes on medium heat till the prawns turn pink. Be careful not to overcook the prawns.
- What I like to do now is to use a wooden spoon to gently crush the cherry tomatoes so that a little juice is released into the sauce.
- Using your tongs, add the al dente spaghetti into the pan. I like this method of transferring pasta instead of draining it because it allows the cooking water to combine with the dish to prevent it from being dry and horrible.
- Tear parsley leaves all over the pasta and season the pan with a little more salt and pepper
- Give it a good toss and taste

Drizzle with some extra virgin olive oil and serve it in a plate with grated parmesan cheese. Enjoy !!!