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TOMATO LINGUINI WITH CHILLI GARLIC PRAWNS



PREP.....0:10
COOK.....0:30
INGREDIENTS.....13
DIFFICULTY.....**MEDIUM**
SERVINGS.....4

INGREDIENTS

500g Angelo's Tomato Linguini

5L water

2 tbspn salt

½ cup olive oil

12 truss cherry tomatoes, roasted
in a slow oven of 170c drizzled with
olive oil and seasoned

16 green tiger prawns, peeled and
de-veined

4 cloves of garlic, thinly sliced

1 red onion, thinly sliced

3 long red chilies, deseeded and
thinly sliced (keep the seeds in if
you love a little more heat!)

Zest of 2 lemons

2 cups of Italian parsley leaves,
picked off the stem

½ cup pasta water

Salt and fresh cracked black pepper

METHOD

Preheat oven to 170c and roast tomatoes, drizzled in a little olive oil and seasoned with salt and pepper, until they slightly lose their form and the skin starts to split (around 20 to 30 minutes).

Cook Angelo's Tomato Linguini for 15 to 20 minutes in slated boiling water until al dente then drain and set aside reserving ½ cup of pasta water.

Heat a large heavy-base fry pan and drizzle in a little olive oil. Cook the prawns on both sides until pink, remove from the heat and set aside. Add a little more oil to the pan and add in the sliced onion. Cook the onion until just soft then add in the garlic, chilies, lemon zest and cook until the garlic turns slightly opaque. Return the prawns back to the pan and add in the pasta water, seasoning and parsley.

Toss the pasta through the sauce until coated, adding a little more olive oil if sauce looks to dry. Add the roasted tomatoes and serve immediately.

Chef's tip: This recipe can be used with any of the dry or fresh Angelo's pasta range, but for something a little more special try Angelo's Chilli Linguini or Parsley Fettuccine.



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