

LEMON GARLIC PRAWN PASTA

SERVES 2-3

PREP 15 MIN | COOK 20 MINS

Ingredients

- 300g of linguine or spaghetti
- 500g large prawns, peeled and deveined
- 3 cloves garlic, minced
- Zest and juice of 1 lemon
- 2 tbs olive oil
- 2 tbs unsalted butter
- 1/4 cup fresh parsley, chopped
- Salt and pepper to taste
- Grated Parmesan cheese (optional, for garnish)



Method

1. Cook the pasta according to package instructions until al dente. Drain and set aside.
2. In a large pan, heat the olive oil and butter over medium-high heat.
3. Add the minced garlic and cook for about 1-2 minutes, or until fragrant.
4. Add the prawns to the pan and cook for 2-3 minutes per side, or until they turn pink and opaque.
5. Stir in the lemon zest and lemon juice, then season with salt and pepper to taste. Cook for an additional minute.
6. Add the cooked pasta and chopped parsley to the skillet. Toss everything together to combine and heat through.
7. Serve the lemon garlic shrimp pasta hot, garnished with grated Parmesan cheese if desired.

