



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

GARLIC & CHILLI PRAWN LINGUINE



PREP
10 min



COOK
20 min



SERVES
4

INGREDIENTS:

- > 500g Linguine
- > 250-350g Garlic Marinated Prawns
- > 1 Red Chilli
- > 2 Garlic Cloves
- > 1 Continental Parsley Bunch
- > 1 Lemon
- > 1 Rocket Punnet
- > 1 Garlic Bread

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > 1 Tbsp Butter
- > Salt and Pepper

METHOD - GET COOKING!



1 Bring a pot with salted water to the boil and preheat the oven to 200°C.

Finely chop the garlic and chilli with or without the seeds depending on heat tolerance. Wash, pick and chop the parsley, zest the lemon and set aside.

2 Cook the pasta as per packet instructions.

Place the garlic bread on a lined baking tray and cook for 12-15 minutes.

3 In a hot frying pan, drizzle a generous amount of olive oil and add the prawns, the extra garlic and the chilli. Cook for 5 minutes, stirring occasionally and season with salt and pepper.

Turn off the heat, add butter, parsley, lemon zest and the juice of a lemon. Stir well and keep warm.

4 Drain the pasta, then place it back into the pot, add the prawn mixture and toss well.

Serve prawn linguine with rocket salad and garlic bread.

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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