



**#WORLD**PASTA**DAY**

**TAGLIATELLE WITH GARLIC PRAWNS**

PASTA AND PRAWNS TOSSED WITH A DELICIOUS GARLIC INFUSED  
CREAMY SAUCE.

# **TAGLIATELLE WITH GARLIC PRAWNS**

*Direct Seafoods*

## **INGREDIENTS**

**PREP TIME: 5 MINS, COOKING TIME: 15 MINS, SERVINGS: 4 PEOPLE**

- Tagliatelle (250g)
- Butter (30g)
- 3 x Garlic cloves
- Small peeled prawns (300g)
- Dry white wine (65ml)
- Heavy thickened cream (250ml)
- Fish broth (125ml)
- Finely grated parmesan cheese (50g )
- Black pepper
- 2 tbsp of finely chopped parsley
- Parmesan, for serving

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## METHOD

- Boil a large pan of water and add pasta.
- Take out 1 cup of pasta cooking water and keep aside ( just before draining) and then proceed to drain the pasta.
- Melt 1 tbsp of butter in a large non stick frying pan over medium heat. Add the prawns and cook for 3 minutes until just cooked through.
- Remove the prawns from the frying pan and again add 1 tbsp of butter. Add garlic and stir for 20 seconds.
- Add wine and stir. Let this simmer for 2 minutes.
- Add the fish broth, cream and parmesan. Stir until the parmesan is melted, then leave to simmer for 1 1/2 minutes.
- Add prawns and stir, then add pasta including a 1/4 of the reserved cup of pasta water. Toss the pasta, the sauce will thicken in within 45 seconds and begin to cling to the pasta.
- Sprinkle with black pepper and parsley and toss the ingredients.
- Garnish with the remaining parmesan and parsley, then serve.