

Chilli + lemon Prawns Spaghetti

Makes 2 × portions

160gm packet of Peeled raw tiger prawns

2 handfuls of Cooked spaghetti

1 x clove of garlic grated

1 teaspoon of red chilli fine chopped + deseeded (med heat)

1 tablespoon of chopped spring onions

1 tablespoon of diced tomato flesh (no seeds)

1 tablespoon of chopped parsley

1/2 a lemon, zest and juice!

2 tablespoon of olive oil

Salt + pepper + glug of veg oil

In a large preheated frying pan add a glug of veg oil, then add the prawns and fry. Once cooked just tip them onto a plate.

In the same pan add the spring onions, garlic, chilli + tomato, fry for just a few seconds.

Add your cooked spaghetti, olive oil, parsley, lemon juice + zest and mix well ensuring the spaghetti doesn't stick. (turn your heat down if too hot)

Add your cooked prawns back to the pan, season to taste with salt and pepper + serve.

Decorate with parsley and olive oil.