LINGUINE WITH SPICY PRAWNS



Chef: Monica Copetti

Menù Ingredients

400 g. Sugo all'Arrabbiata – Spicy Tomato Sauce - CR1
50 g. Gamberetti liofilizzati - Freeze-dried prawns - MS9
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Parsley
q.s. Basil
500 g. Linguine pasta
1 Leek

Method

Serve 6
Thinly slice the leek and sweat it gently in a pan with two tablespoons of evoo. Add the arrabbiata sauce , in the meantime soak the prawns in cold water for a couple of minutes. Add them to the sauce with chopped basil leaves. Cook the linguine al dente and then toss them in the sauce. Sprinkle with chopped parsley and with a drizzle of evoo.

Gluten Free Method

Utilizzare Pasta riportante in etichetta la dicitura senza glutine.

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