

Garlic Prawn Linguine

Ingredients:

500g blue-tailed King Prawns
1 packet San Remo Linguine
60g unsalted butter, softened
2 garlic cloves, crushed
4 bacon rashers, chopped
Olive oil
1 tablespoon fresh basil
Lemon juice
Cracked black pepper

Method:

Cook the Linguine as per packet instructions.

Over a medium heat, add olive oil and bacon to a pan. Meanwhile, mix the butter, basil and garlic together with a squeeze of fresh lemon juice.

Once the bacon is cooked through, add the prawns and half of the garlic butter to the pan. Mix to coat.

When the prawns are pink and just cooked through, add the Linguine to the pan. Mix through and allow pasta to soak in the sauce. Add the remaining garlic butter and cracked black pepper to taste. Serve immediately.

